

Pontious Farm

Delicious, quick, easy...

Pontious Raspberry Crunch

1 20-oz can *Crushed, unsweetened,
pineapple*
3 cups *Raspberries*
1-¼ cups *Sugar*
1 package *Yellow cake mix*
1-½ sticks *Butter or margarine*
1 cup *Chopped nuts*

1. Grease a 9x12" pan.
2. Spread undrained pineapple in pan.

3. Spread berries over pineapple.
4. Sprinkle 1 cup of sugar over berries.
5. Sprinkle dry cake mix over sugar.
6. Melt butter and drizzle over cake mix.
7. Sprinkle nuts over cake mix.
8. Sprinkle ¼ cup of sugar over nuts.
9. Bake at 350° for 1 hour or until done.

Serves 12 to 15

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