

# Submit Your Recipe!

**Name (to be listed with recipe -- N/A to not share name)** Annie & Oliver

**Name of Recipe:** Tanglewood Pie (as in The Herald Times, 5/16/2004)

**Dish Type**

**Location of Recipe**

**Preparation Time** 20 minutes

**Cooking Time** Firm up in refrigerator several hours or overnight

**Your Comfort Food Story - Submit up to 200 words on the significance and value of this recipe to you and/or your family. Why is this the recipe you want to share with TCI?**

This pie is a family favorite. It's a perfect summer dessert and Annie and Oliver love to make and decorate it to celebrate the 4th!

## Ingredient List

Pie Filling  
12 ounces cream cheese, softened  
1/2 cup sugar  
1/2 pint whipping cream  
1/2 large banana, sliced  
1 9" deep dish graham cracker pie shell  
Blueberry Glaze  
1 pint pkg blueberries, fresh or frozen  
1/3 cup sugar  
1 tablespoon cornstarch

## Recipe Instructions

Pie Filling:  
Mix softened cream cheese with sugar. Whip cream until stiff peaks form. Carefully fold cream into cheese mixture and mix until thoroughly blended. Slice bananas and place on bottom and along sides and chill until firm. Combine ingredients for glaze and cook over low heat until thick. Be careful not to break up berries. Cool to room temperature. Spoon glaze evenly over cheese mixture. Chill several hours or overnight.

**Your Email (to be sent recipe once posted)**