

A SEQUEL TO *The Lopsided Christmas Cake*

*The* FARMERS' MARKET  
MISHAP

WANDA &  
BRUNSTETTER

& JEAN BRUNSTETTER

## ELMA'S HEALTHY BLUEBERRY CRISP

### Ingredients:

5 cups fresh or frozen blueberries	½ cup water
1¼ cups coconut sugar, divided	1 teaspoon lemon juice
2 tablespoons instant tapioca	½ cup melted butter
	1 cup gluten-free flour
	1 cup gluten-free quick oats

Combine berries, ¾ cup coconut sugar, tapioca, water, and lemon juice. Pour into greased 9x13 baking dish. In bowl, mix butter, ½ cup coconut sugar, flour, and oats. Sprinkle over blueberry mixture. Bake at 350 degrees for 40 minutes. Serve plain or with vanilla ice cream or whipped topping.

## THELMA'S TASTY POTATO SALAD

### Ingredients:

12 cups potatoes, boiled	3 tablespoons vinegar
12 eggs, boiled	3 tablespoons mustard
2 cups celery, chopped	4 teaspoons salt
1½ cups onion, chopped	1½ cups sugar
3 cups mayonnaise	½ cup milk

Shred cooked potatoes and eggs into bowl. Add celery and onion. In separate bowl, mix mayonnaise, vinegar, mustard, salt, sugar, and milk. Pour over potato mixture and combine gently. Best when made up the day before or several hours before serving.