

THE GENNY

Weekly Sales through 4/16



Jif
16oz Peanut Butters
2 for \$5
Both Stores



Nabisco
Wheat Thins
2 for \$5
Both Stores



Wyman's
Blueberries & Raspberries
\$3.49
Both Stores



Wyman's
Mango & Strawberries
\$2.49
Both Stores



Alfresco
Chicken Sausages
\$4.99
Both Stores



Nabisco
Triscuit
2 for \$5
Both Stores



King Arthur
Unbleached Flour
\$3.49
Craftsbury



Dole
Canned Pineapple
2 for \$3
Both Stores



Flying Embers
Hard Kombucha 16oz
\$4.49
Both Stores



Illahé
Pinot Noir
\$24.99
Both Stores



Domino
Granulated Sugar
2 for \$6
Both Stores



Cool Whip
Original 8oz
2 for \$3
Albany

Hellman's
Squeeze Mayo
\$4.49
Both Stores

Unique
Pretzels
\$2.49
Both Stores

Blueberry & Pineapple Dump Cake

Ingredients:

Filling:

4 cups pineapple chunks (about 20 ounces, drained)
2 cups Wyman's blueberries
1/4 cup granulated sugar
1/2 teaspoon vanilla extract

Topping:

1 1/4 cups all-purpose flour
1 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
3/4 cup unsalted butter, cubed
1 cup chopped nuts, such as pecans or hazelnuts

Filling:

Preheat oven to 350°F. Butter and flour a 9"x13"x2" baking pan. Place the pineapple and blueberries in the pan in a single layer. Sprinkle with sugar and drizzle the vanilla over the top. Gently shake the pan to combine.

Topping:

Whisk together the flour, sugar, baking powder, baking soda, cinnamon, and salt. Sprinkle the topping mixture over the fruit. Gently shake the pan to combine. Place the cubed butter evenly over the top. Sprinkle the nuts over the top. Bake 40 to 45 minutes, or until the cake is golden brown and set. The top should spring back when touched.

