

Blueberry Scones

"The Joy of Blueberries" Recipe

1 cup flour
1/2 cup yellow cornmeal
1/4 cup sugar
1 T baking powder
2/3 cup cold butter
1/3 cup buttermilk
3/4 cup fresh blueberries
1 egg, beaten

Mix flour, cornmeal, sugar and baking powder. Cut in butter with pastry blender. Add buttermilk and blueberries. Stir BRIEFLY just to mix. Turn dough onto floured surface and shape into circle. Score into wedges. Place on buttered sheet. Brush with egg. Bake at 375° for 20-30 min.

Raspberry Custard Pie

"Taste of Home" Recipe

Pastry for one (9") crust pie
3 eggs
2 cups sugar
2 tsp vanilla
1/2 cup flour
1/3 cup evaporated milk
5 1/2 cups raspberries

Topping:
1/2 cup flour
1/4 cup brown sugar
1/4 cup cold butter

Line pie pan with pastry. Beat eggs, add sugar, flour, milk and vanilla. Mix well. Add raspberries. For topping—combine flour and brown sugar; cut in butter until crumbly and spread over pie. Bake at 400° for 10 min. Reduce to 350° for 45-50 min. until knife inserted near middle comes out clean.

Berry Best Farm



2011 Recipes



Gramma Colburn's Blueberry Muffins

1 cup milk
1/2 cup oil or shortening
2 eggs
3 cup flour
1 cup sugar
4 tsp. baking powder
1 tsp. salt
2 cups blueberries (fresh or frozen)

Sift dry ingredients and quickly mix with milk, oil and eggs. Stir in blueberries. DO NOT OVERMIX. Fill greased muffin cups with batter. Bake at 400° for 20 minutes or until done.

Find more recipes at:
www.BerryBestFarm.com

Blueberry Lemon Trifle

Trifles usually consist of cake, a filling (pudding) and fruit. Blueberries love lemon so this recipe is just pudding and berries without the cake. Put in a pretty glass and no one will miss the cake.

1 package of Lemon pudding prepared (either cooked or instant)
3 cups of fresh blueberries

Spoon 2 tablespoons of prepared pudding into a fancy glass. Sprinkle with berries. Add more layers as desired. Optional: use raspberries instead. You can also add some lemon curd to pudding.



Orange-Berry Jam

3 cups raspberries
2 cups blueberries
6 1/2 cups sugar
1/2 cup finely chopped orange segments
2 T lemon juice
4 tsp. orange peel
1 pouch (3 oz.) liquid fruit pectin

Place raspberries and blueberries in food processor and process until blended. Pour into large saucepan. Stir in sugar, orange segments, lemon juice and orange peel. Bring to full rolling boil over high heat. Stir in pectin. Boil for one minute stirring constantly. Remove from heat. Ladle into 1/2 pint jars. Wipe rims and adjust lids. Process in boiling water canner for 5 minutes.