

## **BERRY BEST FARM 2017 Recipes**

### **Gramma Colburn's BLUEBERRY MUFFINS**

- 1 cup milk
- ½ cup oil or shortening
- 2 eggs
- 3 cups flour
- 1 cup sugar
- 4 tsp. baking powder
- 1 tsp. salt
- 2 cups blueberries (fresh or frozen)

Sift dry ingredients add milk, oil, and eggs. Stir in blueberries. **DO NOT OVERMIX.**

Fill 12 paper-lined muffin cups. Bake at 400 degrees for 15 to 20 min.

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### **FRESH BLUEBERRY PIE**

Combine in saucepan:

- ¾ cup sugar
- 3 tbsp. cornstarch

Add:

- 2 cups fresh blueberries
- ¼ cup water

Cook over low heat, stirring constantly until mixture thickens and boils. Remove from heat. Stir in 1 tbsp. butter. Cool. Put 2-3 cups fresh blueberries into a pre-baked pie shell. Top with the cooked berries. Chill. Can be garnished with whipped cream.

### **Dot Cloutier's BLUEBERRY CAKE**

1. 2 eggs (separated)
2. 1 c. sugar
3. 1/2 c. Crisco
4. 1/4 tsp salt
5. 1 tsp. vanilla
6. 1 1/2 c flour
7. 1 tsp. baking powder
8. 1/3 c. milk (or 1/2 & 1/2)
9. 2 c. fresh blueberries



Beat egg whites until stiff. Add 1/4 c of sugar to whites to keep them stiff. Cream Crisco, egg yolks, salt & vanilla. Add remaining 3/4c sugar gradually. Beat until creamy. Add flour & baking powder alternately to creamed mixture with 1/3 c milk. Fold in egg whites. Add 1 extra T. flour to berries. Fold in berries. Sprinkle top with granulated sugar before baking. 350 for 60 min. in greased 8X8 pan.

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### **PEACH & BLUEBERRY SANGRIA**

- 1 (750ml) bottle White Wine such as Pinot Grigio
- 2 –3 Peaches, sliced
- 1 1/2 c. fresh Blueberries
- 1 1/2 tsp Honey
- 1.5 oz brandy

Place fruit in pitcher, add wine & honey to taste. Place in fridge for at least 1 hr. & serve.

*winsteadwandering.com*

### **RASPBERRY CREAM MUFFINS**

- 1c. Raspberries
  - 3/4 c. plus 2 T. sugar, divided
  - 1/4 c. butter, softened
  - 1 egg
  - 1/2 tsp. almond extract plus same of vanilla
  - 2 1/4 c. flour
  - 3 tsp. baking powder
  - 1/2 tsp salt
  - 1c 1/2 & 1/2 cream
  - 1c. Finely chopped white choco. chips
  - 2 T. brown sugar
- Toss Rasp. With 1/4 c sugar—set aside. Cream butter and 1/2 c sugar. Beat in egg and extracts. Sift flour, baking powder and salt; add alternately with cream. Stir in chips and raspberries. Fill muffin tins. Combine brown sugar and remaining sugar and sprinkle over tops. Bake at 375 for 25-30 min.
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### **BLUEBERRY ZEST**

- In a saucepan combine and cook:
- 2 c. blueberries (fresh or frozen) bring to boil with 1 c. water.
  - 1/3 c sugar—combined with 1 T. cornstarch
- Mix and add to the berries. Cook until thickened. Remove from heat. Combine the following and add to blueberry mixture.
- 1 Can (20 oz) crushed pineapple
  - 1 large box raspberry jello
  - 1 c. boiling water
- Put in mold and dish & refrigerate.