

## 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.

## BERRY BEST FARM 2020 Recipes

### BLUEBERRY LEMON SQUARES

CRUST:  
1 c. butter  
1 c. Powdered sugar  
1 tsp. vanilla  
2 c. flour  
FILLING:  
½ c. sugar  
3 Tbs. flour  
1/8 tsp. salt  
3 eggs



Juice and zest of 2 lemons  
Coat 9x12 pan with spray oil or butter.  
Mix on low speed butter, powdered sugar, vanilla until fluffy. Add flour and beat until small crumbs form. Press 2/3 of mixture onto pan bottom. Bake 12-15 min at 400 until lightly browned. Reduce oven to 350. Spread 3 cups of blueberries (fresh or frozen) over crust and cover with filling ingredients. Then top with remaining crust. Bake 30-40 min

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### PEACH & BLUEBERRY SANGRIA

1 (750ml) bottle White Wine such as Pinot Grigio  
2 –3 Peaches, sliced  
1 ½ c. fresh Blueberries  
1 ½ 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  
¾ c. plus 2 T. sugar, divided  
¼ c. butter, softened  
1 egg  
½ tsp. almond extract plus same of vanilla  
2 ¼ c. flour  
3 tsp. baking powder  
½ tsp salt  
1c ½ & ½ cream  
1c. Finely chopped white choco. chips  
2 T. brown sugar  
Toss Rasp. With ¼ c sugar—set aside.  
Cream butter and ½ 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 or dish & refrigerate.