

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.

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



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.

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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.

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.