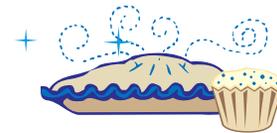


OUR BERRY BEST FAVORITES!



Open-Face Raspberry Pie

(A customer gave this one – he said it came from Irene Rouleau in the N.H. Sunday News, June 1, 1986)

- 1 T. Crisco
- 3 eggs
- 2 c. milk
- 1 tsp. salt
- 1 quart raspberries
- 1 c. sugar
- 2 c sifted flour

Put Crisco into a 9 x 13 pan. Heat in oven until Crisco is sizzling hot. In the meantime, beat eggs very well. Stir in milk, salt, and flour. This will make a very thin batter. Pour batter into sizzling hot pan. Sprinkle berries over the top and sprinkle with sugar. Bake in hot oven (425°) about 45 minutes. Batter will rise and then fall. Serves 12. Top with whipped cream.

Makes an excellent dessert!

Blueberry Zest

Betty Wildes said this one came from a Washington Cty. Soil & Water Conservation District meeting some time ago.

In saucepan combine and cook:

- 2 c. blueberries (fresh or frozen) bring to boil with 1 c. water
- 1/3 c sugar – combine with 1 T. cornstarch

Mix and add to 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 and refrigerate.

Blueberry-Pecan Crumble

(Boston Globe July 14, 1993)

- 3 pints blueberries
- 1/2 c plus 2/3 c sugar
- 1 1/2 c flour
- 1 tsp. baking powder
- pinch salt
- 1/2 stick cold butter or margarine
- 1 egg, slightly beaten
- 1/3 c pecans, coarsely chopped
- 1/4 tsp. cinnamon

Preheat oven to 375°. Toss berries with 1/2 c sugar into a 9 inch baking dish. Put the rest of the sugar in a mixing bowl with the flour, baking powder and salt. Mix, then rub in the butter (cut into little bits or grated on a coarse cheese grater).

Stir in the egg. Mixture will be lumpy; break up only the obviously large lumps. Stir in the pecans, then scatter mixture over berries and dust with cinnamon.

Bake for 20 to 25 minutes or until golden top. Serves 7 to 8.

Blueberry Orange Bread

- 1 c. sugar
- 4 eggs
- 1/4 c butter or marg., melted
- Sift together:
- 5. flour
- 2 T. baking powder
- 2 T. orange peel
- 2 tsp. salt
- 1 tsp. baking soda
- 1 1/2 c orange juice
- 3-4 c. blueberries

Mix well first three ingredients.

Add dry ingredients to first mixture. Stir in orange juice and blueberries.

Bake at 375° for 50 minutes. Makes 2 loaves.

Gramma Colburn's Famous BLUEBERRY MUFFINS

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

Quickly mix dry ingredients with milk, oil and eggs. Stir in blueberries. DO NOT OVER MIX.

Fill 12 paper-lined muffin cups.

Bake at 400° for 15 to 20 minutes.

Fluffy Lemon Berry Pie

- 1 READY CRUST Shortbread pie crust
- 8 oz. cream cheese, softened
- 1 1/2 c cold milk
- 2 pkg. (4 –serving size each) Lemon flavor instant pudding
- 8 oz. non-dairy whipped topping, thawed
- 2 c. blueberry pie filling (canned or BETTER if you make from fresh berries)

Beat cream cheese in a large bowl with a wire whisk until smooth. Gradually blend in milk 'til well mixed.

Add pudding mixes. Beat 2 minutes or until smooth. Immediately stir in 1/2 of whipped topping. Spoon into crust.

Top with remaining whipped topping. Cover with thickened blueberries. Garnish with a few fresh berries.

Refrigerate 3 hrs. or until set. YUMMY!

OUR BERRY BEST FAVORITES!



BLUEBERRY BARS

So simple to make you can prepare these as your guests ring the doorbell.

- 2 c. flour
- 2 c. brown sugar
- 1 tsp. salt
- 1 c. shortening
- 2 c. rolled oats

Mix all together well and spread 1/2 of the mix in greased 9 x 13 pan. Mix 5 c. of blueberries (fresh or frozen) with 1 c. sugar.

Spread blueberries in pan on top of flour mixture. Cover with remaining flour mixture. Bake at 375° for 45 minutes or until brown.

Great served hot with vanilla ice cream!

BLUEBERRY TRIFLE

- 1 (14 oz.) can sweetened condensed milk (not evaporated)
- 1 1/2 c. cold water
- 2 tsp. grated lemon rind
- 1 (3 1/2 oz.) pkg. vanilla pudding and pie filling mix
- 2 c. (1 pt.) whipping cream, whipped
- 4 c. cubed pound cake
- 4 c. fresh or thawed pack frozen blueberries

In a large bowl combine condensed milk, water, and lemon rind; mix well. Add pudding mix; beat until well blended. Chill 5 minutes. Fold in whipped cream. Spoon 2 c. of pudding mixture into a 4-qt glass bowl. Top with 1 c. cake cubes, 2 c. blueberries, then half the remaining pudding mix. Continue layering the cake cubes then the blueberries and remaining pudding mixture. Chill at least 4 hours.

AUNT SAL'S BLUEBERRY CAKE from customer Susan Lausten

- Sift: 2 c. flour
1 1/2 c. sugar
2/3 c. butter

Use pastry blender to mix well. Reserve 1/2 c. for topping.

- Add: 2 egg yolks
2 tsp. baking powder
1 c. milk

Beat egg whites until stiff. Fold into batter.

Pour into 9 x 13 greased pan.

Place 2 c. blueberries (fresh or frozen) on top.

Sprinkle 1/2 c. reserved topping over all.

Bake at 350° for 50-60 minutes.

BLUEBERRY CAKE from customer Dot Cloutier

- 2 eggs (separated)
- 1 c. sugar
- 1/2 c. shortening (Crisco)
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 1/2 c. flour
- 1 tsp. baking powder
- 1/3 c. milk or half & half
- 2 c. fresh blueberries

Beat 2 egg whites until stiff. Add about 1/4 of the sugar to the beaten whites to keep them stiff.

Cream shortening, egg yolks, salt and vanilla.

Add remaining sugar gradually. Beat until creamy.

Add flour & baking powder alternately to creamed mixture with 1/3 c. milk.

Fold in beaten egg whites. Add 1 extra tsp. flour to berries to coat them. Fold in berries.

Pour into well greased 8 x 8 pan. Sprinkle top with sugar before baking. Bake approx. 1 hour at 350°.

This cake freezes very well. Enjoy!!

Gramma Colburn's Famous BLUEBERRY MUFFINS

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

Quickly mix dry ingredients with milk, oil and eggs. Stir in blueberries. DO NOT OVER MIX.

Fill 12 paper-lined muffin cups.

Bake at 400° for 15 to 20 minutes.

FRESH BLUEBERRY PIE

Combine in saucepan:

- 3/4 c. sugar
- 3 tbs. cornstarch

Add:

- 2 c. fresh blueberries
- 1/4 c. water

Cook over low heat, stirring constantly until mixture thickens and boils. Remove from heat. Stir in 1 tbs. butter. Cool.

Baked pie shell (9")

- 2 - 3 c. fresh blueberries

Pour these berries into the pie shell. Top with cooked ones. Chill. Can be garnished with whipped cream.

OUR BERRY BEST FAVORITES!



Blueberry Banana Crumb Muffins

1½ c. flour
 1 tsp baking soda
 1 tsp baking powder
 ½ tsp salt
 3 ripe bananas, mashed
 1½ c. blueberries, fresh or frozen
 ¾ c. sugar
 1 egg, slightly beaten
 ⅓ c. butter or margarine, melted

Muffins: Preheat oven to 375°. Grease muffin tin or line with paper cups. Combine dry ingredients in a large bowl. Toss in blueberries. In a separate bowl, mix bananas, sugar, egg, and butter. Stir wet ingredients into dry, just until moistened. Fill 12 muffin cups.

Topping: Mix 1/3c brown sugar, 1 Tbs flour, and 1/8 tsp cinnamon. Cut in 1 tsp butter or margarine until crumbly. Sprinkle over muffins. Bake at 375° for 18-20 minutes.

Blueberry Orange Muffins

3 c. flour	1 egg, slightly beaten
4 tsp. baking powder	1 c. milk
¼ tsp. baking soda	½ c. butter or margarine, melted
1 tsp. salt	1 Tbs. grated orange peel
½ c. sugar	½ c orange juice

1 c. blueberries, fresh or frozen

Measure sifted flour with baking powder, soda, salt and sugar. Beat together egg, milk, melted butter, orange peel and orange juice. Coat the blueberries with some flour mixture.

Combine two mixtures and stir ONLY to mix. Over mixing causes muffins to be tough. Spoon batter into greased muffin tins. Bake at 425° for 20 minutes.

Sour Cream Cornmeal Blueberry Muffins

1¾ c plus 2 Tbs. flour	¼ c. butter, room temp.
2 Tbs. yellow cornmeal	½ c. sugar
2 tsp. baking soda	¾ c. sour cream
1 tsp. baking powder	½ c. milk
½ tsp. salt	1½ c. blueberries

Preheat oven to 400°. Grease just the top rims of the muffin indentations in a 12 cup muffin pan and line each one with a cupcake paper.

On waxed paper, combine flour, cornmeal, baking soda, baking powder, and salt. With electric mixer, cream butter and sugar until light and fluffy. On low speed, add flour mixture alternately with the sour cream and milk, beginning and ending with flour. Remove the beaters and use rubber spatula to fold in blueberries gently. Fill muffin cups; sprinkle with sugar if desired. Bake for 25 min. or until they are puffed and lightly browned.

Blueberry Cornmeal Muffin

½ c. (1 stick) butter	1¾ c. flour
1 c. plus 2 tsp. sugar	¼ c. yellow cornmeal
2 eggs	¼ tsp. salt
2 tsp. baking powder	⅛ tsp. cinnamon
1 tsp vanilla extract	½ milk
½ tsp finely grated lemon zest	2½ c. blueberries fresh or frozen

Preheat oven to 375°. Grease or line 12 muffin cups. Using electric mixer, cream butter and 1 cup sugar in a large bowl. Add eggs one at a time, beating well. Add baking powder, mix. Add vanilla extract and lemon zest, mix well.

In another bowl combine flour, cornmeal, salt and cinnamon. Add half of dry mixture to batter and mix lightly, then add the milk and stir. Add remaining dry mixture and stir just to combine, do not over mix. Fold in blueberries. Bake 25 to 30 minutes.

Gramma Colburn's Famous BLUEBERRY MUFFINS

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

Quickly mix dry ingredients with milk, oil and eggs. Stir in blueberries. DO NOT OVER MIX.

Fill 12 paper-lined muffin cups.

Bake at 400° for 15 to 20 minutes.

Blueberry-Streusel Muffins

¼ c. slivered almonds	¼ tsp. salt
¼ c. packed brown sugar	½ tsp. sugar
1 Tbs. flour	2 tsp. grated lemon rind
2 Tbs. butter or margarine	1½ c blueberries
½ oats, uncooked	¾ c buttermilk
2 c. flour	¼ c oil
2 tsp. baking powder	1 large egg, lightly beaten
¼ tsp. baking soda	

Pulse almonds in food processor 2 or 3 times until chopped. Add brown sugar and 1 Tbs. flour; process 5 seconds. Add butter; pulse 5 times or until crumbly. Stir in oats set aside.

Combine 2 c flour and next 5 ingredients in a large bowl; add blueberries, tossing gently. Make a well in center of mixture.

Combine buttermilk, oil, and egg; add to flour mixture, stirring just until moistened. Spoon batter into greased muffin pans. Sprinkle with oat mixture.

Bake at 400° for 15 to 20 minutes. Yields 1 dozen.