

## **BLUEBERRY MUFFINS**

2 CUPS FLOUR  
1/4 EGG BEATERS OR 1 EGG  
1/3 CUP SUGAR  
1/3 CUP MELTED MARG.  
1 TEAS. BAKING POWDER  
3/4 CUP FRESH OR FROZEN BLUEBERRY  
1/2 GRATED LEMON PEEL  
CRUMB TOPPING (SEE BELOW)  
1 CUP SKIM MILK

In a large bowl, combine flour, sugar, baking powder and lemon peel; set aside. In a medium bowl combine milk, egg beaters and melted margarine. Stir into flour mixture just until moistened; gently stir in blueberries. Spoon batter into 12 2 1/2" muffin pan cups. Sprinkle crumb topping over muffins. Bake at 400 for 15-18 min.

Crumb Topping: 2 TB margarine, 4TB flour, 1/2 TS cinnamon. Combine together with 2 knives until crumbly.

## **LEMON BLUEBERRY MUFFINS**

2 cups flour  
1/4 cup melted/cooled butter  
2/3 cup +1 T sugar  
1 egg, slightly beaten  
1 teas. baking powder  
1-2 teas. grated lemon peel  
1 teas. baking soda  
1 teas. vanilla  
1/2 teas. salt  
1 teas. vanilla  
1 8 oz Cup Lemon Yogurt  
2 cups Fresh Blueberries

Sift dry ingredients, making a well. Mix yogurt, egg, lemon peel, butter and vanilla. Add yogurt mixture to dry ingredient well and mix. Add Blueberries and mix. Fill muffin cups (12) sprinkle the 1 table. sugar over filled cups. Bake in 400 degree oven until done. aprox. 20-25 minutes. They freeze well.

## **CLASSIC BLUEBERRY MUFFINS**

2/3 CUP SUGAR  
1 CUP MILK  
2 1/2 TEAS. BAKING POWDER  
1/2 CUP CRISCO OIL  
1/4 TEAS. BAKING SODA  
1 CUP FRESH BLUEBERRIES  
1/2 TEAS. SALT  
1/4 CUP COARSE SUGAR (OPTIONAL)  
1 TEAS. CINNAMON  
2 CUPS ALL PURPOSE FLOUR

PREHEAT OVEN TO 400 DEGREES (if berries are frozen-to not thaw)

Spray a muffin tin with a non-stick cooking spray. Whisk together in a medium bowl the Flour, sugar, baking powder, baking soda, salt and cinnamon. Set aside. In another medium bowl whisk milk, crisco oil and eggs until smooth. Add dry ingredients and mix just until blended. Do not over mix. Add Blueberries and stir just until evenly blended. Spoon batter into prepared tins. Bake until a toothpick inserted comes out clean, about 15-20 minutes. Sprinkle with coarse sugar. Cool for 5 minutes, and then remove from tins.

## **BLUEBERRY MUFFINS**

2 CUPS ALL PURPOSE FLOUR  
1 CUP MILK  
3 TEAS. BAKING POWDER  
6 TABLE. MELTED SHORTENING  
1/2 TEAS. SALT  
1 CUP BLUEBERRIES  
1/4 CUP SUGAR  
1 TABLE. SUGAR  
1 EGG, WELL BEATEN

Sift together flour, baking powder, salt and 1/4 cup sugar. Combine egg, milk, and shortening and add all at once to flour mixture. Stir until dry ingredients are moist but still lumpy. Fold in Blueberries. Fill greased muffin tins 2/3 full. Sprinkle with 1 table. sugar. Bake in 400 degree oven about 25 minutes. Makes 1 dozen.

VARIATION: Streusel-Walnut Topping- 2 Table butter melted, 2 Table. brown sugar, 1/4 teas. cinnamon, 1/4 cup chopped walnuts, Mix all ingredients and sprinkle on top of batter before baking.

## **BLUEBERRY BRAN MUFFINS**

5 1/3 CUP ALL BRAN CEREAL  
1 1/3 CUP BROWN SUGAR  
3 CUPS SKIM MILK  
1/4 CUP BAKING POWDER  
8 EGG WHITES  
1/2 TEAS. BAKING SODA  
2 TABL. VANILLA  
1 TABLE. CINNAMON  
4 CUPS ALL PURPOSE FLOUR  
1 QT. FRESH/FROZEN BLUEBERRIES

PREHEAT OVEN TO 325 DEGREES

Combine cereal, milk, egg whites, and vanilla-let stand 5 minutes. Stir together flour, brown sugar, baking soda, baking powder, and cinnamon in a large bowl. Add cereal mixture and mix. Add Blueberries and stir carefully, Spoon into lightly oiled or paper lined muffin tins. Bake for 30 minutes. Makes 16 muffins

## **BEST BLUEBERRY MUFFINS**

1 1/4 CUP ALL PURPOSE FLOUR  
1/4 CUP MELTED MARGARINE  
3/4 CUP CORNMEAL  
1 EGG, BEATEN  
1/4 CUP SUGAR  
1 TEAS. GRATED LEMON PEEL  
2 TEAS. BAKING POWDER  
1 CUP FRESH/FROZEN BLUEBERRIES  
1/2 TEAS. SALT  
1 TABLE SUGAR  
1/4 TEAS BAKING SODA  
1/4 TEAS. CINNAMON  
1 CUP MILK

HEAT OVEN TO 400 DEGREES Grease or line 12 muffins cups. Combine flour, cornmeal, sugar, baking powder, salt, and baking soda. Add milk, margarine, egg and lemon peel. Mix just until dry ingredients are moistened. Fold in Blueberries. Fill prepared muffins cups 3/4 full. Combine sugar and cinnamon, sprinkle over top of muffins. Bake 15-20 minutes or until golden brown.

## **BLUEBERRY CINNAMON MUFFINS**

1/2 CUP OATMEAL( quick cooking)  
2 CUPS ALL PURPOSE FLOUR  
2 TABLE BROWN SUGAR  
1 TEAS. BAKING SODA  
1 TEAS. CINNAMON, DIVIDED  
1/2 TEAS. BAKING POWDER  
1/4 CUP SOFTENED BUTTER  
1/2 TEAS SALT  
1 CUP SUGAR  
1 1/4 CUP BUTTERMILK  
1/2 CUP EGG SUBSTITUTE  
1 CUP BLUEBERRIES  
1 TEAS. VANILLA

Stir together oats, brown sugar and 1/2 teas. cinnamon-set aside. Beat butter and sugar until fluffy. Add egg substitute, beat until blended, stir in vanilla. Combine flour, soda, baking powder, salt and remaining cinnamon. Add to butter mixture, alternate with buttermilk ending with flour mixture. Gently fold in Blueberries. Spoon into greased muffin cups. sprinkle with Oat mixture. Bake 375 degrees for 30 minutes.

## **BERRY SPECIAL MUFFINS**

1/2 CUP LEMON OR VANILLA YOGURT  
1 1/3 CUP ALL PURPOSE FLOUR  
1/4 CUP MILK  
1 TABLE. BAKING POWDER  
1/3 CUP BROWN SUGAR  
1/4 TEAS. SALT  
1/4 CUP VEGETABLE OIL  
1/4 TEAS. BAKING SODA  
1 EGG  
1 CUP BLUEBERRIES

Combine yogurt, milk, brown sugar, sugar, oil and egg in a bowl. In separate bowl, combine flour, baking powder, salt and baking soda. Combine the two mixtures, stirring only until moistened. fold in Blueberries, spoon into greased muffin cups. top with Crumb Topping. Bake at 400 degrees for 20-25 minutes, CRUMB TOPPING-Stir together 1/4 cup flour, 2 Table.brown sugar, a dash of cinnamon and 2 table softened margarine until crumble, and sprinkle over muffins.

## **BLUEBERRY OAT MUFFINS**

1 1/4 CUP ALL PURPOSE FLOUR  
1/4 TEAS. SALT  
1 CUP OATMEAL-QUICK COOKING  
2 EGG WHITES  
1/2 CUP SUGAR  
1/2 CUP WATER  
1 TEAS. BAKING POWDER  
1/3 CUP VEGETABLE OIL  
1/2 TEAS. BAKING SODA  
1 CUP FRESH BLUEBERRIES

In a bowl combine first 6 ingredients. In another bowl beat egg whites, water and oil. Stir in dry ingredients just until moistened. Fold in blueberries. Fill 12 muffin cups 3/4 full. Combine 2 table. sugar with 1/4 teas. cinnamon and sprinkle on top of each muffin. Bake at 400 degrees for 18-22 minutes. test with a toothpick.

## **PINEAPPLE-GLAZED BANANA BLUEBERRY MUFFINS**

1 3/4 CUPS ALL PURPOSE FLOUR  
1/3 CUP BROWN SUGAR  
2 TSP . BAKING POWDER  
1/2 TSP. CINNAMON  
1/4 TSP. SALT  
3/4 CUP MASHED RIPE BANANA  
1/2 CUP COLD MILK  
1/4 CUP MELTED BUTTER  
1/ SLIGHTLY BEATEN EGG  
1 TSP. VANILLA  
3/4 CUP FRESH BLUEBERRIES  
1/4 CUP PINEAPPLE JAM

Preheat oven to 400 degrees. Grease muffin cups (12). In a large bowl combine flour, brown sugar, baking powder, cinnamon, salt. Make a well in center of flour mixture; set aside. In a medium bowl combine banana, milk, melted butter, egg and vanilla. Add banana mixture all at once to flour mixture, stir just until moistened (batter will be lumpy), Fold in Blueberries. Spoon batter into prepared muffin cups; fill each about 3/4 full. Spoon 1 teas. pineapple jam in batter in each muffin cup. Bake 15-20 minutes, or until golden and a toothpick in center comes out clean. Cool 5 minutes

## **BLUEBERRY PANCAKES**

1 1/2 CUPS ALL PURPOSE FLOUR  
1 1/4 CUPS BUTTERMILK  
3 TABLE. SUGAR  
1/4 CUP MELTED BUTTER  
1 1/4 TSP. BAKING POWDER  
2 EGGS, SEPERATED  
1/4 BAKING SODA  
1 CUP FRESH BLUEBERRIES  
1/4 TSP. SALT

Heat oven to 200 degrees. In a large bowl mix together flour, sugar, baking soda, baking powder and salt. In a separate bowl whisk the buttermilk, melted butter and egg yolks. Pour the buttermilk mixture into the flour mixture and stir just until combined. In a large bowl beat egg whites until stiff, fold into batter, gently fold in blueberries. Cook as you would any pancakes.

## **BLUEBERRY LEMON BREAD**

2 CUPS ALL PURPOSE FLOUR  
4 EGG WHITES  
2 TSP. BAKING POWDER  
1/2 CUP SKIM MILK  
1/4 TSP. SALT  
1 1/2 CUP BLUEBERRIES  
1/3 CUP CANOLA OIL  
1/4 CUP LEMON JUICE  
1 1/2 CUP SUGAR DIVIDED  
1 TSP. LEMON EXTRACT

Preheat oven to 350 degrees. Spray a 9 by 5 loaf pan with cooking spray. In a medium bowl combine flour, baking powder and salt. In a large bowl beat the oil and 1 cup sugar on low speed until blended, increase speed to medium, beat until light and fluffy, about 5 minutes, reduce speed to low and add egg whites one at a time, beating after each addition until; blended. Alternately add flour mixture and the milk mixing until just blended. Add the lemon extract. Gently fold in the blueberries. Spoon the batter into prepared loaf pan. Bake 65 minutes or test with toothpick. Remove from oven and cool for 10 minutes. PREPARE GLAZE: Combine 1/3 cup sugar and the lemon juice in a small bowl. Prick the top and sides of cake using a metal skewer, using a pastry brush coat the top and sides of the warm cake with lemon glaze. Cool and serve.

## **BLUEBERRY CRISP**

5 CUPS BLUEBERRIES  
1/2 TSP. CINNAMON  
1/4 CUP +3 TABL. ALL PURPOSE FLOUR  
1/4 CUP BUTTER  
1/4 CUP SUGAR  
1/2 CUP WALNUTS, CHOPPED  
1 CUP OATMEAL UNCOOKED  
1/3 CUP BROWN SUGAR

Heat oven to 375 degrees. Place blueberries in a pie dish or a 9" square baking dish, and stir in 3 table. flour and sugar. In a medium bowl combine the oats, remaining flour, brown sugar, and cinnamon. Cut in butter until mixture resembles coarse crumbs, stir in walnuts, sprinkle evenly over the blueberries and bake 40-45 minutes covering top with foil halfway through. Serve warm with whipped cream

## **WILD BLUEBERRY CRISP**

5 CUPS WILD BLUEBERRIES  
1/4 CUP SUGAR  
1/2 TEAS. GRATED LEMON PEEL  
1 CUP DICED PEELED APPLES(2 MEDIUM)

### **CRISP;**

1/2 CUP LIGHT BROWN SUGAR  
2 TEAS. CINNAMON  
1 TEAS. NUTMEG  
1/2 CUP ALL PURPOSE FLOUR  
1/2 CUP CHOPPED PECANS  
1/2 CUP ROLLED OATS  
3 TABLE. BUTTER OR SOFT MARGARINE  
1/8 TEAS. SALT

Preheat oven to 325 degrees. In a small bowl combine the wild blueberries, sugar, lemon rind and apples. Mix well and place in a well buttered 8-by8-by2 inch pan. In a medium bowl combine brown sugar, cinnamon, nutmeg, flour, pecans, oats and salt and rub in the butter with your fingers until it resembles coarse crumbs. spread evenly over the wild blueberry filling. Bake 45 minutes or until the crust is brown.

## **CREEPING CRUST COBBLER**

1/2 CUP MARGARINE  
1/2 CUP MILK  
1 CUP ALL PURPOSE FLOUR  
2 CUPS BLUEBERRIES  
1/2 CUP SUGAR  
1/2 CUP SUGAR

Melt margarine in a 10 inch baking dish. Mix flour, sugar, and baking powder. Add milk and mix. Spoon over melted margarine. Heat blueberries with 1/2 cup sugar, pour over dough. Sprinkle top with 1/2 cup sugar. Bake at 350 degrees about 30 minutes or until crust is golden brown. Depending on taste, add more or less sugar

## **BLUEBERRY-PEACH COBBLER**

1/4 CUP BROWN SUGAR  
1/4 CUP WHITE SUGAR  
1 TABLE. CORNSTARCH  
1/2 CUP WATER  
2 CUPS CUBED PEACHES  
1 CUP BLUEBERRIES  
1 CUP ALL PURPOSE FLOUR  
1/2 CUP SUGAR  
1/2 TSP. BAKING POWDER  
1/2 CUP MILK  
1/4 CUP SOFT BUTTER  
2 TABLE SUGAR  
1/4 TSP. NUTMEG

Combine brown sugar, white sugar and cornstarch, add water and cook over medium heat until thick. Place peaches and blueberries in a 2 qt. baking dish and top with sugar mixture. In a medium bowl sift flour, sugar, salt, and baking powder together, add milk and butter to flour mixture, beat until smooth. Spoon over fruit. Sprinkle with mixture of sugar and nutmeg. Bake at 375 degrees for 40-45 minutes

## **BLUEBERRY LIGHTNING CAKE**

1/2 CUP MILK  
1 CUP BLUEBERRIES  
2 EGGS  
1/3 CUP VEGETABLE OIL  
1 TSP. VANILLA  
1 CUP SUGAR  
2 CUPS ALL PURPOSE FLOUR  
2 1/2 TSP BAKING POWDER  
1/4 TSP SALT

Grease a 9 by 13 baking dish. Mix together milk, eggs, oil vanilla and sugar. Add flour, baking powder, and salt, fold in blueberries. Bake at 350 degrees for 30 minutes. Remove from oven and brush with oil, sprinkle with sugar and cinnamon

## **BLUEBERRY BRUNCH CAKE**

1/2 CUP SOFTENED BUTTER  
1/4 TSP SALT  
3/4 CUP SUGAR  
1/2 CUP SOUR CREAM  
2 EGGS  
1/2 CUP BROWN SUGAR  
1 TSP VANILLA  
1 TSP CINNAMON  
1 CUP ALL PURPOSE FLOUR  
1 CUP CHOPPED PECANS  
1 TSP BAKING POWDER  
1 CUP BLUEBERRIES  
1/4 TSP BAKING SODA

Preheat oven to 350 degrees. Grease a 9 inch square pan and dust with flour. Place butter and sugar in large mixing bowl and cream until fluffy. Add eggs and vanilla, eat. Combine flour, soda, baking powder and salt with a fork. Add alternately with sour cream to creamed mixture, mix until smooth. Mix brown sugar, cinnamon and nuts together. Pour 1/2 the creamed mixture into prepared pan. Mix blueberries and 1/2 the brown sugar, cinnamon, nut mixture, spread over batter. Add remaining batter and top with other 1/2 of nut mixture. Bake 35-40 minutes or until toothpick comes out clean

## **BLUEBERRY LEMON TRIFLE**

3 CUPS FRESH BLUEBERRIES  
8 OZ WHIPPED TOPPING  
2 CANS LEMON PIE FILLING  
2-8 OZ CARTON LEMON YOGURT  
1 PREPARED ANGEL FOOD CAKE CUT INTO 1 " CUBES  
LEMON SLICES, MINT SPRIGS, 1/4 CUP BLUEBERRIES

In a large bowl combine pie filling and yogurt. In a 3 1/2 qt bowl, layer 1/3 of cake cubes, lemon mixture and blueberries. Repeat layers twice more. Top with whipped topping. Refrigerate at least 2 hours. Garnish with lemon slices, mint sprigs and blueberries

## **BLUEBERRY POUND CAKE**

1/2 CUP BUTTER  
3 EGGS  
3 1/2 CUPS ALL PURPOSE FLOUR  
2 TSP BAKING POWDER  
1/4 TEAS SALT  
2 CUPS SUGAR  
4 CUPS FRESH BLUEBERRIES  
1 CUP MILK

Allow butter and eggs to stand at room temperature for 30 minutes. Meanwhile grease a 10 "tube pan; set aside. In a large bowl sift together the flour, baking powder, and salt. In a very large mixing bowl beat the butter and sugar with an electric mixer on medium speed until mixture is well combined. Beat in eggs. Stir blueberries into flour mixture. By hand, stir blueberry mixture into butter mixture. Stir in milk just until combined. Spread batter in prepared pan. Bake 325 degrees for 60-75 minutes or until toothpick comes out clean. Cool 15 minutes. Loosen cake from edge of pan with a narrow spatula. Remove cake from pan; cool

## **UNCOVERED BLUEBERRY PIE**

3/4 CUP SUGAR  
3 TABEL. CORNSTARCH  
1/8 TSP SALT  
1 CUP WATER  
3 CUPS BLUEBERRIES  
1 TABLE BUTTER  
9“ BAKED PIE SHELL

In a medium saucepan combine sugar, cornstarch, and salt. Stir in water and 1 cup of the blueberries. Cook and stir over medium heat until thickened. Remove from heat. Stir in remaining 2 cups blueberries and butter until butter is melted. Cool completely. Pour into pie shell. Cover and chill until ready to serve. Serve with whipped cream

## **RAW BLUEBERRY PIE**

6 CUPS FRESH BLUEBERRIES  
1 CAN EAGLE BRAND SWEETENED CONDENSED MILK  
1/4 CUP LEMON JUICE

Mix lemon juice with milk until well thickened. Mix in blueberries and pour into prepared crust. Top with whipped cream

## **BLUEBERRY PIE**

1 SHORTBREAD PIE CRUST  
1 1/3 REDUCED FAT CREAM CHEESE  
1/4 CUP SUGAR  
1 TSP VANILLA  
1 CUP BLUEBERRIES  
1/3 CUP SUGAR  
1/2 TSP CINNAMON  
1 (4 OZ) PKG. BLUE JELLO  
8 OZ COOL WHIP

Mix cream cheese and 1/4 cup sugar and vanilla and pour into crust. Mash 1 cup blueberries, add 1/3 sugar, and cinnamon. Place in a saucepan and bring to a boil. Add jello and 5 ice cubes. Pour blueberry mixture into pie shell on top of cream cheese mixture. Chill until set. Frost with cool whip and top with sugared blueberries

## **BLUEBERRY COBBLER**

2/3 CUP + 2 TSP SUGAR  
2 TSP GRATED LEMON PEEL  
2 TABLE CORNSTARCH  
2 TABLE LEMON JUICE  
1/4 TSP. + 1/8 TSP NUTMEG  
6 CUPS FRESH BLUEBERRIES

### **CREAM DROP BISCUITS;**

2 CUPS ALL PURPOSE FLOUR  
1/2 TSP SALT  
3 TABLE SUGAR  
2 CUPS WHIPPING CREAM  
2 TSP BAKING POWDER  
2 TSP GRATED LEMON PEEL

Heat oven to 400 degrees. Have a shallow 2 qt. baking dish ready. Whisk 2/3 cup sugar, cornstarch and 1/4 tsp nutmeg in baking dish. Add blueberries, lemon peel and juice, stir gently to coat, cover tightly, and bake 20 minutes. Meanwhile prepare biscuits; Whisk flour, sugar, baking powder and salt in a medium bowl until well blended. Add cream and peel, stir until a very soft dough forms. Remove dish from oven, uncover and stir with a rubber spatula, Drop 8 rounds of dough, (not touching) on filling. Mix remaining 2 tsp sugar and 1/8 tsp nutmeg, sprinkle evenly on dough. Place baking dish in oven on a cooking sheet to catch drippings. Bake uncovered 35 minutes or until biscuits are golden and the filling bubbles.

## **BLUE MOUNTAIN BLUEBERRY PIE**

4 CUPS BLUEBERRIES  
4 TSP. LEMON JUICE  
3/4 CUP SUGAR  
1/4 CUP ALL PURPOSE FLOUR  
1 TSP. LEMON PEEL; GRATED  
1/2 TSP. CINNAMON  
1/4 TSP NUTMEG  
1/8 TSP SALT  
2 TABLE. MARGARINE

Have an 8 " double crust pie shell ready. Sort, rinse and drain blueberries. Sprinkle lemon juice over berries. Combine sugar, flour, lemon peel, cinnamon, nutmeg and salt. Toss this mixture gently with the blueberries to coat well. Put berry mixture into unbaked pie shell; dot with margarine. Place second crust on top and seal edges, cut 3 slashes in top to allow steam to escape. Bake in preheated 450 degree oven for 10 minutes. Lower heat to 350 degrees and continue baking 30-35 minutes more. Cool pie before slicing

# WEDDING MORNING BLUEBERRY PASTRY

## (CRUST:)

1/2 CUP SOFTENED BUTTER  
1/4 CUP SUGAR  
1 EGG  
1 1/2 CUP UNBLEACHED FLOUR

## (ORANGE CREAM:)

1/8 CUP CANDIED ORANGE RIND  
1/4 CUP BOILING WATER  
1 CUP SOUR CREAM  
1 TABLE. SUGAR  
2 TABLE. FLOUR  
2 EGG YOLKS

## (BLUEBERRY FILLING:)

1 CUP BLUEBERRIES  
1 TABLE SUGAR  
2 TABLE CORNSTARCH  
BLUEBERRIES FOR GARNISH

Start by boiling water to soak orange peel. Cook berries in a single layer on the bottom of the sauce pan until mushy, add sugar. Drain orange peel water and mix with cornstarch when cooled to dissolve. Add the blueberries and stir until set, ( a few minutes). Make a well in the middle of the pastries clour, mix in by hand or wooden spoon; the butter, egg yolks and sugar until soft dough forms. Chill. rinse blueberry sauce pan and put in sour cream. Puree the egg yolks and softened rind in a food processor, add egg and rind mixture with flour and sugar to sour cream and cook together over low heat. Roll out chilled dough, cut with a large round cookie cutter and place in mini-tart pan, fluting edges. Bake 12 minutes at 350 degrees ( chill first if a hot day) Place pastry cream in cooled tart shell, fresh blueberries and blueberry sauce on top, Chill before serving

## SIMPLY OREGON BLUEBERRY PIE

4 CUPS BLUEBERRIES  
1/4 CUP RHUBARB JUICE  
2/3 CUP SUGAR  
3 TABLE CORNSTARCH  
1 TABLE. BUTTER  
1 TABLE MILK  
1 TABLE SUGAR

(PASTRY)

2 CUPS ALL PURPOSE FLOUR  
1 TSP SALT  
3/4 CUP SHORTENING  
3 TABLE WATER  
2 TABLE MILK

Combine sugar and cornstarch, mix well. Stir into blueberries and rhubarb juice in a large bowl. Cook until bubbly and thick. Set aside and prepare pastry. In a large bowl, blend salt and flour, cut in shortening with a pastry blender until it resembles coarse meal. Still water into flour a little at a time, using only as much as needed to make a ball and when the dough is gently pressed together. Divide dough, roll one part in a circle large enough to fit a 9 " pie plate, place in plate and trim. Roll remaining dough into a circle larger than the pie plate. Place filling on bottom crust, dot with 1 table butter, place top crust over filling, seal edges . Brush top with milk, sprinkle with sugar and bake 20 minutes at 425 degrees or until golden brown. NOTE; rhubarb juice bring out the flavor of blueberries but leaves no taste as does lemon juice. Freeze rhubarb when in season and when thawed the juice runs out easily when you squeeze the pulp. One cup of frozen rhubarb makes about 1/4 cup of juice

## SUMMER BLUEBERRY PIE

4 1/4 CUP BLUEBERRIES, DIVIDED  
1/2 CUP SUGAR  
1/2 CUP WATER  
2 TABLE CORNSTARCH(dissolved in a small amount of cold water)  
2 TABLE COINTREAU  
9 " BAKED PIE CRUST

Combine 1 1/4 cup blueberries sugar and water in a medium saucepan; bring berries slowly to a boil. Cook for 10 minutes until berries are soft and their skins pop. Force berry mixture through a sieve. Place strained berry mixture into same saucepan, add cornstarch mixture to berry puree and cook gently until puree is thickened. Remove mixture from heat, add Contreau and chill. Gently combine thickened cooled puree with remaining blueberries and pour into baked pie crust and chill.

## **OUT-AND-ABOUT CHEESECAKE**

4 OZ ROUND BRIE CHEESE  
8 OZ PKG. CREAM CHEESE  
3 TABLE. SUGAR  
1 TSP FINELY SHREDDED LEMON PEEL  
1 TABLE LEMON JUICE  
4 CUPS BLUEBERRIES  
1/3 CUP BUTTER TOFFEE-GLAZED SLICED ALMONDS or HONEY ROASTED ALMONDS  
8 MAPLE LEAF CANDIES

Remove and discard brie rind. Let Brie and cream cheese stand at room temperature for 15 minutes to soften. In a medium mixing bowl beat brie, cream cheese, sugar, lemon peel, and lemon juice with electric mixer on medium speed until smooth-set aside. Divide blueberries and cheese mixture among eight 10 ounce disposable drinking glasses, alternating layers of berries and cheese mixture. Sprinkle almonds over cheese mixture. Cover each cup with wrap, secure with string. Serve immediately or refrigerate up to 4 hours. Top with maple leaf candies.

## **BLUEBERRY UPSIDE DOWN CAKE**

4 TABLE BUTTER, MELTED, PLUS MORE FOR SOUFFLE DISH  
1/3 CUP + 3 TABLE. LIGHT BROWN SUGAR  
1 1/2 CUP BLUEBERRIES  
3/4 CUP CAKE FLOUR  
1 TSP BAKING POWDER  
1/4 TSP SALT  
1 EGG  
1/4 CUP MILK, ROOM TEMPERATURE

heat oven to 350 degrees. Butter a 1 qt. 5 1/2 “ soufflé dish. Pour 2 table melted butter into the soufflé dish. Sprinkle 3 table brown sugar over butter. Scatter 1 cup blueberries over sugar, set aside. In a medium bowl, whisk together flour, baking powder and salt. In another bowl whisk together remaining 2 table butter, 1/3 cup brown sugar and the egg. Whisk the milk into the egg mixture. Add flour mixture, and whisk until smooth. Pour half the batter into soufflé dish. Sprinkle remaining 1/2 cup blueberries over batter. Spread remaining batter over blueberries. Bake until toothpick comes out clean, about 45 minutes. Immediately unmold cake, inverting onto a serving dish.

## **BLUE RASPBERRY DESSERT SAUCE**

3 CUPS FROZEN BLUEBERRIES  
1 CUP FROZEN RASPBERRIES  
1/2 CUP SUGAR  
1/4 CUP WATER  
1/16 CUP WATER  
1 TABLE CORNSTARCH  
1 TABLE WATER  
2 TABLE ALMOND LIQUEUR

Combine half the blueberries, the raspberries and the first measure of water with the sugar in a 2 qt. saucepan. Stir to mix. Bring to a boil over medium high heat. Combine the cornstarch with the second measure of water. Stir into the blueberry mixture, return to a boil. Add the remaining blueberries, cook, stirring gently, until thoroughly cooked. 2-3 minutes

## **NO-SUGAR-NEEDED TRIPLE BERRY JAM**

1 CUP CRUSHED RIPE STRAWBERRIES  
1 CUP CRUSHED RIPE RASPBERRIES  
1 CUP CRUSHED RIPE BLUEBERRIES  
3/4 CUP WATER  
1 BOX SURE-JEL  
1/2 CUP SPLENDA

Place crushed berries in a 6-8 qt. saucepan. Stir in water; gradually add sure-jel stirring until well blended. Bring mixture to full rolling boil on high heat, stirring constantly. Boil exactly 1 minute, stirring constantly, remove from heat. Stir in splenda and skim off any foam with a metal spoon. Ladle immediately into sterilized jars filling to within 1/8 of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands tightly. Place jars in water-bath canner. Water must cover jars by 1-2 inches. Cover, bring water to gentle boil. Process 10 minutes. Remove jars and place on towel to cool completely.

## **BLUEBERRY CRUMB PIE**

4 CUPS FRESH/FROZEN BLUEBERRIES  
1 TABLE SPLENDA  
8 OZ SOUR CREAM  
2/3 CUP SPLENDA  
3 TABLE ALL PURPOSE FLOUR  
1/8 TEAS. SALT  
1/4 CUP FINE DRY BREAD CRUMBS  
1 TABLE SPLENDA  
1 TABLE BUTTER  
1/3 CUP CHOPPED PECANS

Preheat oven to 375 degrees. Place berries in an uncooked pastry shell, crimp edges and sprinkle berries with 1 table splenda. Combine sour cream, 2/3 cup splenda, flour, and salt in a medium mixing bowl, spread over berries. Combine in a small bowl, bread crumbs and 1 table splenda, cut in butter until crumbly, stir in pecans. Sprinkle on top of sour cream mixture. Cover edge of crust to prevent over browning. Bake for 25 minutes. Remove foil. Bake for 20-30 minutes more. Cool for 1 hour. Cover and chill 3 hours

## **BLUEBERRY CORN MUFFINS**

1 3/4 ALL PURPOSE FLOUR  
1/2 CUP YELLOW CORN MEAL  
1 1/4 TEAS. BAKING POWDER  
1/2 TEAS. BAKING SODA  
1/2 TEAS. SALT  
3/4 CUP SPLENDA  
1/2 CUP UNSALTED BUTTER, SOFTENED  
1/3 CUP EGG SUBSTITUTE  
2 TEAS. VANILLA  
1 CUP BUTTERMILK  
1 CUP BLUEBERRIES

Preheat oven to 350 degrees. spray a muffin pan with nonstick spray or line with paper liners. Blend dry ingredients together in a medium sized mixing bowl, set aside. Blend butter in a mixing bowl until light and fluffy. Add egg substitute slowly. Scrape sides and continue to mix until butter forms small lumps. Add vanilla and buttermilk. Mix well. Add dry ingredients in three batches. Mix well and scrape the sides of the bowl after each addition. Fold blueberries gently into batter. Scoop batter into muffin cups, filling cups to the top. Bake 20-25 minutes or until done.

## **BLUEBERRY MUFFINS**

2 CUPS ALL PURPOSE FLOUR  
2 TEAS. BAKING POWDER  
3/4 TEAS. SALT  
1/2 CUP MARGARINE, SOFTENED  
1 CUP SPLENDA  
1/4 CUP HONEY  
2 LARGE EGGS  
1 TEAS. VANILLA  
1/2 CUP SKIM MILK  
1 CUP BLUEBERRIES

Preheat oven to 350 degrees. Line 10 muffin cups with paper liners. Sift together flour, baking powder, and salt, set aside. Beat together margarine, splenda, and honey with an electric mixer until light and fluffy. Add eggs one at a time beating well after each addition. Stir in vanilla. Alternately stir flour mixture and milk. beginning and ending with flour mixture. Fold in blueberries. Spoon batter into paper liners and bake until golden brown and a toothpick inserted comes out clean, about 25-30 minutes

## **BLUEBERRY ALMOND COFFEECAKE**

2 CUPS ALL PURPOSE FLOUR  
2 TEAS. BAKING POWDER  
3/4 TEAS. SALT  
1/2 CUP UNSALTED BUTTER, SOFTENED  
1 CUP SPLENDA  
2 LARGE EGGS  
1 TEAS VANILLA  
1/2 CUP LOW FAT MILK  
1 1/2 CUPS BLUEBERRIES  
1 LARGE EGG WHITE  
1 CUP SLICED ALMONDS  
3 TABLE. SPLENDA

Preheat oven to 350 degrees. Lightly oil an 8 by 8 baking dish. Set aside. Sift together flour, baking powder, and salt, set aside. Beat together butter, 1 cup splenda and vanilla with an electric mixer until light and fluffy. Beat in a whole eggs one at a time, alternately add flour mixture and milk in batches, beginning and ending with flour mixture. Mix well. Fold in blueberries. Spoon batter into baking dish. Lightly beat egg white with fork, add remaining 3 table. splenda and sliced almonds. Stir until almonds are lightly coated. Spoon topping over batter. Bake 50-60 minutes or until golden brown and a toothpick inserted in the center comes out clean.

## **BERRY-BERRY-CHERRY LATTICE TOPPED PIE**

1 CAN PITTED TART RED CHERRIES, UNDRAINED  
1-12 OZ PKG. FROZEN RASPBERRIES, THAWED  
1 CUP BLUEBERRIES  
1 CUP SPLENDA  
1/4 CUP CORNSTARCH  
2 TABLE BUTTER  
1 -15 OZ REFRIGERATED PIE CRUST

Preheat oven to 375 degrees. Unroll and fit one piecrust into a 9 " pie plate. set aside. Drain cherries, raspberries, and blueberries (if frozen), reserving 1 cup of the juice. Set berries and juice aside. Combine splenda and cornstarch in a medium saucepan; gradually stir in reserved juice, Cook over medium heat stirring constantly, until mixture begins to boil. Boil 1 minute. Stir in butter and reserved fruit. Cool slightly and spoon mixture into pie shell. Unroll remaining piecrust; roll to 1/8 " thickness. Cut six 1 1/2 " wide strips. Arrange strips in a lattice design over filling. Trim strips even with edges of bottom crust, fold edges under and crimp. Bake for 40-45 minutes or until crust is browned.

## **BLUE AMBROSIA**

1 CUP BLUEBERRIES  
1 CUP SOUR CREAM  
1 CUP CRUSHED OR CHUNK PINEAPPLE  
1 CUP SMALL GREEN SEEDLESS GRAPES, HALVED  
1 CUP DICED MARSHMALLOWS  
2 TABLE. SUGAR  
1/2 CUP CHREDDED COCONUT

Drain pineapple, the combine with rest of ingredients in a bowl. Chill at least one hour. Make 6 servings. Variation: omit sour cream and marshmallows and add 1 cup white wine. Add coconut just before serving

## **BERRY CRUMBLE**

3 CUP BLUEBERRIES (OR OTHER BERRY)  
1/2 CUP TABLE.SUGAR  
JUICE OF LEMON  
1/4 TEAS. CINNAMON  
3/4 CUP ALL PURPOSE FLOUR  
1/3 CUP BUTTER  
1/2 TEAS. SALT

Wash berries and put in a buttered 9 “ square baking dish, or casserole of a similar size. Add 6 table. sugar, lemon juice, and cinnamon and stir to coat the berries. Combine the flour, butter, remaining sugar and salt and mix with a fork or your fingertips until the mixture is crumbly. Sprinkle the mixture over the berries and bake at 350 degrees for 30-40 minutes.

## **BLACKBERRY-BLUEBERRY SKILLET JAM**

2 CUPS BLACKBERRIES; CRUSHED  
2 CUPS BLUEBERRIES; CRUSHED  
2 TABLE. POWDERED FREIT PECTIN  
1/2 TEAS. MARG. OR BUTTER  
3/4 CUP SUGAR

In a bowl, press half of crushed blackberries through medium mesh sieve to remove seeds. Discard seeds. In a 12 “ skillet, stir together blueberries, sieved and crushed blackberries, pectin and margarine or butter. Heat over medium-high heat stirring constantly, until mixture boils. Stir in sugar; heat to boiling. Boil 1 minute; remove skillet from heat. Pour jam into two 1/2 pint jars with tight fitting lids. Cover and refrigerate until jam is set, about 6 hours. Keep jam refrigerated and use within 3 weeks

## **BLUEBERRY SOUR CREAM CAKE**

1 1/2 CUP ALL PURPOSE FLOUR  
1 CUP SUGAR, DIVIDED  
1/2 CUP MARGARINE  
1 1/2 TSP. BAKING POWDER  
1 LARGE EGG  
2 TSP. VANILLA, DIVIDED  
1 QT. BLUEBERRIES  
2 CUPS SOUR CREAM  
2 LARGE EGG YOLKS

Preheat oven to 350 degrees. Grease a 9 “ pan. Combine the flour, 1/2 cup of the sugar, margarine, baking powder, 1 egg and 1 teas. vanilla in a large bowl, and mix thoroughly. Pour into 9 “ pan and sprinkle evenly with the blueberries. Combine the sour cream, egg yolks, the remaining 1/2 cup sugar, and the remaining 1 teas. vanilla in a medium bowl, and blend well. Pour over blueberries and bake for 1 hour or until edges are lightly brown.