

## FEATURED RECIPE

### Blueberry Breakfast Bars

- 1-3/4 cups sugar
- 1 cup butter
- 4 eggs
- 1 tsp. vanilla
- 3 cups flour
- 1-1/2 tbsps. baking powder
- 21 ozs. blueberry pie filling
- 1-1/4 cups powdered sugar
- 1 tbsp. margarine - melted
- 2 tbsp. lemon juice

Cream sugar and butter, add eggs and vanilla. Beat well. Add flour and baking powder. Stir until blended. Spread half of the mixture onto an ungreased 15" x 10" pan. Carefully top with pie filling. Drop remaining dough on top by teaspoonfuls. Bake at 350 degrees F for 45 minutes or until golden brown. Do not under bake. Combine powdered sugar, melted margarine and lemon juice; drizzle over warm bars. *Courtesy of the Gulf South Blueberry Growers Association.*



### Down East Blueberry Cake

- 1 cup sugar
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup blueberries
- 2 eggs
- 1/4 cup sugar
- 1/4 tsp. cinnamon
- 2 cups flour
- 1/2 cup warm milk
- 1/2 cup margarine



Cream sugar and margarine, add the eggs and beat well. Add the flour, baking powder and salt mixture then the 1/2 cup warm milk. Add the blueberries which have been tossed with 2 tablespoons of the flour. Put in a 9" greased and floured pan and sprinkle with the 1/4 cup sugar mixed with the 1/4 tsp. cinnamon. Bake in 350 degrees F oven for 35 minutes. *Courtesy of the Gulf South Blueberry Growers Association.*

### Blueberry Frozen Yogurt

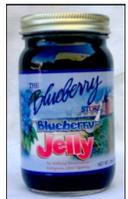
- 3/4 cup frozen concentrate orange juice (thawed)
- 2 cups blueberries
- 1 banana - mashed
- 3/4 cup sugar
- 2 cups nonfat yogurt
- 1 tsp. vanilla extract



**NOTE: Need Ice Cream Maker.** In a blender or food processor, combine all ingredients. Blend well. Pour into ice cream maker and freeze according to manufacturer. Defrost slightly before serving. *Courtesy of the Gulf South Blueberry Growers Association.*

### Homemade Blueberry Jelly

- 2 quarts fresh or frozen blueberries
- 2 pouches (3 oz. each) liquid fruit pectin
- 4 cups water
- 12 cups sugar



Place blueberries in a large kettle and crush slightly. Add water; bring to a boil. Reduce heat to medium; cook, uncovered, for 45 minutes. Strain through a jelly bag, reserving 6 cups juice. Pour juice into a large kettle; gradually stir in sugar until dissolved. Bring to a boil over high heat, stirring constantly. Add pectin; bring to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat. Skim foam. Pour hot into sterilized hot jars, leaving 1/4 inch head space. Adjust caps. Process for 5 minutes in a boiling-water bath. **YIELD:** 6 pints *Courtesy of the Gulf South Blueberry Growers Association.*

### Sweetish Hill's Blueberry Muffins

- 2-1/2 cups cake flour
- 1-1/2 cups all-purpose flour
- 2-1/2 cups sugar
- 1/2 cup powdered milk
- 1 tsp. salt
- 4 tsp. baking powder
- 1 cup canola oil
- 1 egg
- 1-1/2 cups water
- 2 to 3 cups blueberries



Preheat oven to 400 degrees F. Line two 12-cup muffin tins with paper or carefully butter and flour the cups. Mix the dry ingredients in one bowl and the wet ingredients in another. Reserve the blueberries. Make a well in the center of the dry ingredients and pour in the wet mixture. Mix with a wooden or nylon spoon just until combined. Do not over mix. Carefully fold in the blueberries. Using an ice cream scoop, fill the cups almost to the top. Bake in the middle of the oven for 20-25 minutes or until a toothpick inserted in the center of one muffin comes out clean. Turn the muffins out of the tin onto a wire rack and let cool. Makes about 24 muffins. *Courtesy of the Gulf South Blueberry Growers Association.*



# RECIPE SHEET



## Oatmeal Blueberry Cookies

- 1 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 1/2 cups rolled oats
- 1/2 cup butter, softened
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 large egg
- 2 tablespoons honey
- 1/2 cup blueberries



Mix dry ingredients together and set aside. Cream butter and sugars. Add egg and honey, mix well. Stir in dry ingredients. Stir in blueberries. Drop by rounded teaspoons on parchment lined cookie sheets. Bake at 350 degrees F for about 8-10 minutes, until golden on the edges and just set. Cook them too long and they will be hard, they are better chewy. Cool on racks, store airtight. Makes 3-4 dozen.

## Blueberry Cream Cheese Pizza

- 1 cup flour
- 1/4 cup powdered sugar
- 1/2 cup margarine
- 1 cup whipping cream
- 8 oz. cream cheese
- 1 cup powdered sugar
- 1 can blueberry pie filling



Blend flour, 1/4 cup powdered sugar and margarine until it forms a ball. Press into a 12" pizza pan. Bake at 350 degrees for 8 to 10 minutes or until barely browned. Cool. Blend cream cheese, 1 cup powdered sugar and cream until smooth and thick. Spoon over crust. Chill. Top with blueberry filling. Serves 12. Just Berry Recipes is located at [www.justberryrecipes.com](http://www.justberryrecipes.com)

## Blueberry Breakfast Shake

- 2 cups plain yogurt
- 1 cup fresh blueberries
- 1 med. ripe banana
- 1/2 cup orange juice



Combine the yogurt, blueberries, banana, and orange juice in a blender. Blend until smooth and frothy. Pour into glasses. Courtesy of [www.justberryrecipes.com](http://www.justberryrecipes.com)

## Blueberry Boy Bait

- 2 cups flour
- 1 teaspoon salt
- 1 1/2 cups sugar
- 1 cup milk
- 2/3 cup butter
- 2 eggs -- separated
- 2 teaspoons baking powder
- 1 cup blueberries



Mix together flour, sugar, and butter. Reserve 3/4 cup of this mixture for topping. To remainder, add salt, baking powder, milk, and egg yolks. Blend well. Beat egg whites until firm; fold into batter and pour into 9" X 11" baking pan. Sprinkle blueberries over top, and then remainder of reserved flour/ sugar/butter mixture. Bake in 350 degrees F oven for 40-50 minutes. Just Berry Recipes is located at [www.justberryrecipes.com](http://www.justberryrecipes.com)

## Blueberry Potato Salad

- 1/4 cup white wine vinegar
- 1 tablespoon olive oil
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon dried basil; crushed
- 1/8 teaspoon black pepper
- 4 cup potatoes; cooked and sliced
- 1 cup fresh blueberries
- 1/2 cup cucumber; diced
- 1/2 cup carrot; shredded
- 2 tablespoon scallions; chopped
- 2 tablespoon parsley; chopped



Prepare the dressing by combining the vinegar, oil, sugar, salt, basil, and pepper, blending well. In a large bowl, combine the dressing with the potatoes, mixing well. Stir in the blueberries, carrot and cucumber. Sprinkle with the chopped scallions and parsley. Just Berry Recipes is located at [www.justberryrecipes.com](http://www.justberryrecipes.com)

## Easy Blueberry Crunch

- 4 cups fresh blueberries
- 1 cup firmly packed brown sugar
- 3/4 cup flour
- 3/4 cup uncooked oats
- 1/2 cup margarine or butter melted



Place blueberries in a 2 quart baking dish; spread out evenly. Combine remaining ingredients and sprinkle over blueberries. Bake for 45 minutes at 350 degrees F. Courtesy of [www.texasblueberries.com](http://www.texasblueberries.com)

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