

CELEBRATING 65 YEARS!



Easy Fresh Strawberry Pie

(THIS RECIPE SHALL BE KNOWN AS)



FROM THE KITCHEN OF: *Taste of Home*

INGREDIENTS

1 Sheet Refrigerated Pie Crust
3/4 Cup Sugar
2 Tablespoons Cornstarch
1 Cup Water
1 Package (3 Ounces) Strawberry Gelatin
4 Cups Sliced Fresh Strawberries
Whipped Cream, Optional

DIRECTIONS

- Unroll crust into 9-inch pie plate. Trim edge. Line unpricked crust with a double thickness of heavy-duty foil or parchment. Bake at 450°F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.
- In a small saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir until thickened, about 2 minutes. Remove from the heat; stir in gelatin until dissolved. Refrigerate until slightly cooled, 15-20 minutes.
- Meanwhile, arrange strawberries in the crust. Pour gelatin mixture over berries. Refrigerate until set. If desired, serve with whipped cream.



SERVES 8



Strawberry Jam

(THIS RECIPE SHALL BE KNOWN AS)



FROM THE KITCHEN OF: *allrecipes.com*

INGREDIENTS

2 Pounds Fresh Strawberries, Hulled
4 Cups White Sugar
1/4 Cup Lemon Juice

DIRECTIONS

- In a wide bowl, crush strawberries in batches until you have 4 cups of mashed berry.
- In a heavy bottomed saucepan, mix together strawberries, sugar and lemon juice.
- Stir over low heat until the sugar is dissolved. Increase heat to high, and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 220°F.
- Transfer to hot sterile jars, leaving 1/4 to 1/2 inch headspace, and seal. Process in a water bath.
- If the jam is going to be eaten right away, don't bother with processing; just refrigerate.



YIELDS 3-4 PINTS



Strawberry Crisp

(THIS RECIPE SHALL BE KNOWN AS)



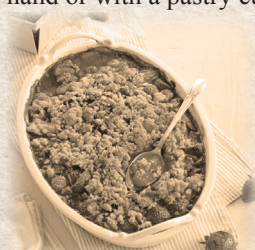
FROM THE KITCHEN OF: *allrecipes.com*

INGREDIENTS

6 Cups Halved Fresh Strawberries
3 Tablespoons All-Purpose White Flour
1 Tablespoon White Sugar
1 Teaspoon Vanilla Extract
1 1/2 Cups All-Purpose Flour
1 1/4 Cups White Sugar
1 Cup Butter
1 Cup Rolled Oats
Salt to Taste

DIRECTIONS

- Preheat oven to 375°F.
- Combine strawberries, 3 tablespoons white flour, sugar, and vanilla extract in a large bowl and mix thoroughly. Pour into a 9x13-inch baking dish.
- Combine 1 1/2 cup flour, 1 1/4 cup sugar, butter, rolled oats, and salt in a bowl; mix by hand or with a pastry cutter until crumbly and well mixed. Spread over strawberry mixture.
- Bake in the preheated oven until bubbly and light brown, about 45 minutes.



SERVES 15



Blueberry Cobbler

(THIS RECIPE SHALL BE KNOWN AS)



FROM THE KITCHEN OF:

tastesbetterfromscratch.com

INGREDIENTS

4 Cups Blueberries (Fresh or Frozen)
 1/2 Cup Granulated Sugar
 1 teaspoon Lemon Zest

6 Tablespoons Butter
 1 Cup All-Purpose Flour
 1 Cup Granulated Sugar
 2 Teaspoons Baking Powder
 1/4 Teaspoon Salt
 3/4 Cup Milk
 Ground Cinnamon

DIRECTIONS

- Preheat oven to 350°F.
- Slice butter into pieces and add to a 9x13-inch baking dish. Place the pan in the oven while it preheats to allow the butter to melt. Once melted, remove the pan from the oven.
- Add blueberries, sugar and zest to a bowl and stir to combine.
- In a separate bowl mix together the batter ingredients: flour, sugar, baking powder, and salt. Stir in the milk, just until combined.
- Pour blueberries over melted butter in pan. Drizzle batter over the top. Sprinkle with a little bit of cinnamon.
- Bake at 350°F for 35-40 minutes or until lightly golden on top.
- Serve warm, with a scoop of ice cream, if desired!



SERVES 9



Luscious Blueberry Jam

(THIS RECIPE SHALL BE KNOWN AS)



FROM THE KITCHEN OF:

Taste of Home

INGREDIENTS

8 Cups Fresh Blueberries
 2 Tablespoons Lemon Juice
 1 Package (1 3/4 Ounces) Powdered Fruit Pectin
 7 Cups Sugar

DIRECTIONS

- Mash blueberries; transfer to a Dutch oven. Add lemon juice, stir in pectin. Bring to a full rolling boil over high heat, stirring constantly.
- Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off foam. Ladle into jars or freezer containers and cool to room temperature, about 1 hour.
- Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate for up to 3 weeks or freeze for up to 12 months.



YEILDS 8 CUPS



Blueberry Buckle

(THIS RECIPE SHALL BE KNOWN AS)



FROM THE KITCHEN OF:

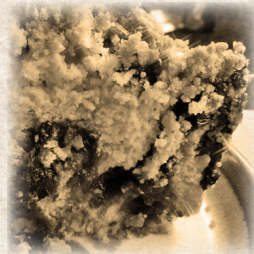
allrecipes.com

INGREDIENTS

3/4 Cups White Sugar
 1/4 Cup Shortening
 1 Egg
 1/2 Cup Milk
 2 Cups All-Purpose Flour
 2 Teaspoons Baking Powder
 1/2 Teaspoon Salt
 2 Cups Fresh Blueberries

DIRECTIONS

- Preheat oven to 375°F. Grease one 8x8-inch pan.
- Cream together 3/4 cup sugar, shortening, and egg.
- In a separate bowl mix together 2 cups flour, baking powder, and salt. Stir in sugar mixture, alternating with milk. Stir in blueberries. Pour into greased 8x8-inch pan.
- To make topping: combine 1/2 cup sugar, 1/3 cup flour, cinnamon, and butter. Sprinkle



SERVES 10

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