



Blueberry Buckle Bars

Crust: 2 cups flour ½ cup sugar
2 egg yolks ½ tsp. baking powder
1 tsp. salt 1 cup margarine

Mix and cut in margarine. Put half in greased 9 x 13 pan and pat down.

Filling: 4 cups blueberries (fresh or frozen)
1 ½ Tbsp. lemon juice
¾ cup sugar ¼ cup flour
1 tsp. cinnamon
2 Tbsp. tapioca

Mix all together and pour over crust. Top with remaining crust mixture by crumbling or patting small pieces and layering on top of berries. Bake 45 minutes @ 350°.

Frosting: 1 ½ cups powdered sugar
1 Tbsp. margarine
2 ½ tsp. (or so) milk

Spread on cooled bars. Enjoy!

Blueberry Lemonade Concentrate

4 cups crushed blueberries
1 cup lemon or lime juice
1 cup sugar

Store concentrate in a quart sized freezer bag. Add 5 cups of water to concentrate to mix before serving.

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Easy Lemon Blueberry Coffee Cake

1 pkg. Pillsbury Plus lemon cake mix
½ cup softened butter
2/3 cup milk
2 eggs
1 pint fresh or frozen blueberries
Grease a 9 x 13 pan. Combine cake mix and butter until crumbly. Set aside 1 ¼ cups for topping. Add milk and eggs to remaining mixture and beat for 2 minutes. Pour into pan. Scatter the blueberries in a single layer on top of the batter. Sprinkle with the remaining 1 ¼ cups of mix. Bake @ 350° for 35-45 minutes.

Blueberry Crumb Pie

1 (9 inch) unbaked pie crust
¾ cup white sugar
1/3 cup all-purpose flour
2 tsp. grated lemon zest
1 Tbsp. lemon juice
5 cups fresh or frozen blueberries
Preheat oven to 375°. Press the pie crust into the bottom and up the sides of a 9 inch pie plate. In a large bowl, stir together the sugar and flour. Mix in the lemon zest and lemon juice. Gently stir in the blueberries. Pour into the pie crust. In a medium bowl, stir together the following: 2/3 cup packed brown sugar
¾ cup rolled oats
½ cup all-purpose flour
½ tsp. ground cinnamon

Mix in 6 Tbsp. butter using a fork until crumbly. Spread the crumb topping over the pie filling. Bake for 40 minutes or until browned on top.

Blueberry Pecan French Toast

1 baguette, cut into 20 – 1 inch slices
6 eggs 1 cup brown sugar, divided
3 cups milk vanilla to taste
nutmeg to taste 1 cup pecans
2 cups fresh or frozen blueberries
Spray a 9 x 13 pan. Arrange the baguette slices into a single layer. In a large bowl, whisk the eggs, $\frac{3}{4}$ cup brown sugar, milk, vanilla and nutmeg. Pour over the bread, cover and let chill in refrigerator overnight. Just before baking, sprinkle the remaining brown sugar, pecans and blueberries over the bread. Bake @ 350° for 30 minutes or until firm. Serve with maple syrup.

Blueberry Chicken Wraps

3 Tbsp. plain Greek-style yogurt
2 Tbsp. mayonnaise
 $\frac{1}{4}$ cup finely chopped celery
 $\frac{1}{4}$ tsp. salt
2 cups diced cooked chicken
 $\frac{3}{4}$ cup fresh blueberries
6 large lettuce leaves
6 six-inch tortillas
In medium bowl combine first 4 ingredients. Gently stir in chicken and blueberries. Place tortillas on microwave-safe plate layered with damp paper towels in between tortillas. Put in microwave on high for 20-30 seconds or until hot. Top each tortilla with a lettuce leaf and scoop $\frac{1}{2}$ cup of chicken-blueberry salad on each lettuce leaf. Roll up, secure with toothpicks and cut in half, if desired. Serve immediately or wrap tightly in foil and refrigerate until ready to serve.

***Blueberries are low in fat and sodium and have just 80 calories per cup. They are an excellent source of Vitamin C and are high in manganese. Vitamin C is necessary for growth and development of tissues and promotes wound healing. Manganese helps the body process cholesterol and nutrients such as carbohydrates and protein.**

Blueberry Zucchini Cake **With Lemon Butter Cream**

3 eggs, lightly beaten 1 cup vegetable oil
3 tsp. vanilla extract 2 $\frac{1}{4}$ cups sugar
2 cups finely shredded and drained zucchini
3 cups flour 1 tsp. salt
1 tsp. baking powder $\frac{1}{4}$ tsp. baking soda
1 pound fresh blueberries

Lemon Butter Cream:

1 cup butter, room temperature
3 $\frac{1}{2}$ cups confectioners' sugar
1 lemon, juice & zest (about 2 Tbsp.)
1 tsp. vanilla extract
1/8 tsp. salt

Preheat oven to 350°. Grease 2 – 8" round cake pans. Grate a large zucchini and place in a clean dish towel. Squeeze until most of the liquid comes out. You will need 2 cups after it has been drained. Set aside. In a large bowl and using a hand mixer, beat together the eggs, oil, vanilla and sugar. Fold in the zucchini. Slowly add in the flour, salt, baking powder and baking soda. Gently fold in the blueberries. Divide batter evenly into the 2 pans. Bake 35-40 minutes or until knife inserted in the center of the cakes comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely. To make the lemon butter cream combine the butter, sugar and salt and beat until mixed well. Add lemon juice and vanilla and continue to beat for another 3-5 minutes or until creamy. Fold in zest. Spread between the 2 layers of cake and on top and sides.

Blueberry Fruit Dip

4 oz. cream cheese, softened
 $\frac{1}{2}$ cup confectioners' sugar
 $\frac{1}{2}$ tsp. ground cinnamon
 $\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{2}$ cup fresh blueberries
Assorted fresh fruit or graham crackers
In a small bowl, beat the cream cheese, sugar, cinnamon and lemon juice until smooth. Fold in blueberries. Serve with fruit or crackers. Yum!