



Lemon Blueberry Monkey Bread

2 (16.3 oz.) cans refrigerated buttermilk biscuits
¾ cup butter, melted
1 cup sugar
1 Tbsp. lemon zest
¾ cup powdered sugar
1 cup fresh blueberries
2 Tbsp. fresh lemon juice
Preheat oven to 350°. Coat a bundt pan with cooking spray. Cut each biscuit into 6 pieces and place in a large bowl. Add butter, sugar and lemon zest. Toss gently to evenly coat. Add blueberries and mix well. Place biscuit mixture evenly in pan. Bake for 45-50 minutes or until golden brown. Cool 10-15 minutes, then invert onto a platter. Let cool. In a small bowl, whisk powdered sugar and lemon juice until smooth. Drizzle over monkey bread and serve.

Blueberry Pecan Chicken Salad

2 cups cold cooked chicken, diced
½ cup mayonnaise
1 Tbsp. honey
1 Tbsp. cider vinegar
Pinch of salt
½ Tbsp. poppy seeds
½ cup celery, diced
¼ cup red onion, diced
1 ½ cup fresh blueberries
½ cup pecans, chopped & toasted
In a large bowl, combine the mayonnaise, honey, vinegar, salt and poppy seeds with a whisk. Add chicken, celery, red onion, blueberries and pecans. Toss gently to coat. Refrigerate at least 30 minutes to allow flavors to combine. Stir before serving.

Blueberry Oatmeal Bread

1 cup blueberries
2 cups flour, plus 1 tablespoon
1 cup sugar
2 tsp. baking powder
1 tsp. salt
1 cup Greek yogurt
2 eggs
½ cup (1 stick) butter, melted and slightly cooled
1 tsp. vanilla
½ cup oats
Preheat oven to 375°. Grease a 9x5 loaf pan. In a small bowl toss the blueberries with 1 tablespoon flour. In a large bowl whisk 2 cups flour, sugar, baking powder and salt. In a separate bowl mix yogurt, eggs, melted butter and vanilla together and then fold into the dry ingredients. Add the blueberries and oats and gently combine. Scrape the mixture into the loaf pan. It will be thick and a little sticky. Bake for 50-55 minutes or until a toothpick inserted comes out clean. Take out of the oven and cool in pan for 10 minutes then remove from pan and cool on a wire rack.

Crock Pot Blueberry Dessert

6 cups blueberries
½ cup brown sugar
1 Tbsp. cinnamon
2 Tbsp. cornstarch
1 tube biscuits, quartered
Place the blueberries, brown sugar, cinnamon and cornstarch into a crock pot. Mix together. Layer biscuit quarters on top of blueberry mixture. Cover and cook on high for 3 hours. (Thanks to Barb Register for this yummy recipe!)

Blueberry Slab Pie

2 boxes refrigerated pie crusts, softened
4 cups fresh blueberries
½ cup plus 2 tsp. sugar
3 Tbsp. cornstarch
1 tsp. cinnamon
1 tsp. grated lemon peel
1 egg, beaten
Preheat oven to 400°. Remove 2 pie crusts from pouches. Unroll and stack on lightly floured surface. Roll to 17x12 inch rectangle. Fit crust into ungreased jellyroll pan, pressing into corners. Do not trim pie crust edges. In a large bowl, mix blueberries, ½ cup sugar, cornstarch, cinnamon and lemon peel until well blended. Spoon into crust-lined pan. Unroll and stack remaining 2 pie crusts on lightly floured surface. Roll to 17x12 inch rectangle. To make lattice top, cut ½ inch wide strips with pastry cutter or knife. Place half of the strips across pan diagonally. Weave remaining strips over and under other strips to form lattice. Trim edges of strips even with bottom crust. Pinch edges of crust together to seal, tucking under pastry crust. Flute or crimp edges. Brush with beaten egg. Sprinkle with remaining 2 tsp. sugar. Bake for 35-40 minutes.

Lemon Blueberry Cheesecake Crescent Rolls

2 (8 oz.) packages original crescent rolls
8 oz. cream cheese, softened
½ cup lemon curd
1 cup fresh blueberries
1 cup powdered sugar
1 tablespoon milk or lemon juice
Preheat oven to 375°. In a bowl, using a mixer beat the cream cheese until smooth. Add in the lemon curd and beat until combined. Gently fold in blueberries. Unroll crescent dough and separate into triangles. Place 2 tablespoons of filling on the wide end of each triangle. Starting with the wide end, roll each triangle up and place about 1 inch apart on a baking sheet. Bake for 12 to 15 minutes or until golden brown. Let cool. To make the glaze: in a small bowl, combine the powdered sugar and milk or lemon juice until smooth. Drizzle over rolls. Enjoy!

Blueberry Dijon Chicken

4 boneless skinless chicken breast halves
¼ tsp. salt
¼ tsp. pepper
1 Tbsp. butter
½ cup blueberry preserves
1/3 cup raspberry vinegar
¼ cup fresh or frozen blueberries
3 Tbsp. Dijon mustard
Minced fresh basil, optional
Sprinkle chicken with salt and pepper. In a large skillet, cook chicken in butter over medium heat for 6-8 minutes on each side. Remove and keep warm. In the same skillet, combine the preserves, vinegar, blueberries and mustard, stirring to loosen browned bits from pan. Bring to a boil; cook and stir until thickened. Serve with chicken. Sprinkle with basil, if desired.

White Chocolate Blueberry Oatmeal Cookies

1 cup (2 sticks) unsalted butter, softened
1 ½ cups brown sugar
1 tsp. vanilla
1 egg
2 cups rolled oats
1 ½ cups flour
1 tsp. baking soda
¼ tsp. salt
1 cup white chocolate chips
1 cup fresh blueberries
Preheat oven to 350°. In a bowl, beat butter and brown sugar with mixer until blended. Add vanilla and egg until light and fluffy. Mix in oats, flour, baking soda and salt. Stir in chips & blueberries. Drop dough by heaping tablespoons onto greased baking sheets. Bake for 12-14 minutes.

Pineapple Blueberry Popsicles

1 cup blueberries 1 cup pineapple slices
1 cup water 1 Tbsp. honey
Place in blender & liquefy. Pour into popsicle molds, filling ¾ full. Freeze 6 hours or overnight.

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Seasonal hours: M-F 8-8, Sat. 8-3