



Blueberry Cream Cheese Pie

1 - 8 oz. pkg. cream cheese, softened
 1 can (14 oz.) condensed milk
 ¼ cup lemon juice
 1 teaspoon vanilla
 1 -2 cups fresh or frozen blueberries
 1 baked 9" pie shell or graham cracker
 crumb pie shell
 Whip softened cream cheese until fluffy.
 Slowly blend in milk. Blend in lemon juice
 and vanilla. Fold in fruit. Pour into pie shell.
 Chill 2-3 hours.

Blueberries-n-Cream

2 – 12 oz. Cool Whip
 1 can Eagle Brand milk
 4 pounds fresh blueberries
 1 teaspoon lemon juice
 Cinnamon, to taste
 Mix all together. Chill for 2 hours. Enjoy!

Jordan Marsh Blueberry Muffins

½ cup butter or margarine
 2 eggs
 2 cups flour
 ½ teaspoon salt
 ½ cup milk
 1 ½ cups blueberries
 1 ¼ cups sugar & 2 teaspoons for topping
 2 teaspoons baking powder
 Cream butter and sugar. Add eggs. Add dry
 ingredients alternately with milk. Fold in
 blueberries. Fill muffin tins ¾ full. Sprinkle 2
 teaspoons of sugar on top of muffins. For
 regular muffins, bake for 20 minutes @
 375. For jumbo muffins, bake for 30
 minutes
 @ 350.

Blueberry Butterscotch Bars

Cream together: ¾ cup butter
 1 cup sugar
 Add and mix: 2 eggs
 1 tablespoon sour cream
 1 teaspoon vanilla
 Sift and add to above mixture:
 1 ½ cups flour
 ½ teaspoon baking soda
 ½ teaspoon salt
 Fold in: 2 cups blueberries
 Spread in a greased 9 x 13 pan.
 Top with: ¾ cup butterscotch chips
 ½ cup nuts
 2 tablespoons brown sugar
 Bake @ 350 for 22-26 minutes.

Blueberry Ripple Cake

¾ cup flour
 ¾ cup packed brown sugar
 1 ¼ teaspoons cinnamon
 ¼ teaspoon salt
 ¼ cup cold butter, cubed
 ½ cup chopped pecans
 1 package (18 ¼ oz.) white cake mix
 1 ¼ cups fresh or frozen blueberries
 In a large bowl, combine the first four
 ingredients; cut in butter until crumbly.
 Stir in pecans. Sprinkle half of mixture into
 a greased 9 x 13 pan. Prepare cake mix as
 directed. Spread over pecan mixture. Top
 with blueberries and remaining pecan
 mixture. Swirl with knife. Bake @ 350 for
 45-50 minutes.

**Thanks to our loyal customers for
 sharing these great recipes!**

Blueberry Milk Shake

1 cup milk
2 tablespoons lemon juice
1 pint vanilla ice cream
1 cup fresh or frozen blueberries
1 tablespoon sugar
1 tablespoon grated lemon peel, optional
Place all ingredients in a blender; cover and process on high until smooth. Pour into glasses. Refrigerate any leftovers. Makes 3-4 servings.

Mixed Berry Cobbler

2 cups fresh blueberries
2 cups fresh raspberries
 $\frac{3}{4}$ cup plus 3 tablespoons sugar, divided
3 tablespoons Minute Tapioca
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{3}{4}$ cup water
1 tablespoon lemon juice
1 $\frac{1}{2}$ cups all-purpose baking mix
 $\frac{1}{3}$ cup milk
Spoon berries into greased 9" square pan. Mix $\frac{3}{4}$ cup sugar, tapioca and cinnamon in saucepan; stir in water and lemon juice. Bring to boil. Pour over berries. Combine baking mix, 3 tablespoons sugar and milk in a bowl until it forms soft dough. Drop by heaping tablespoonfuls onto fruit mixture. Bake @ 375 for 28-30 minutes.

Speedy Blueberry Refrigerator Jam

4 cups fresh or frozen blueberries
2 cups sugar
1 (3 ounce) package lemon flavored gelatin
In a large saucepan, combine all three ingredients. Bring to a boil. Cook and stir for 2 minutes. Pour into jars. Refrigerate.

Blueberry Coffee Cake

Cream together: 1 cup sugar
 $\frac{1}{2}$ cup shortening

Beat in: 3 eggs.

Add: 1 cup sour cream
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt

Mix all together and gently fold in 3 cups blueberries. Pour into greased 9 x 13 pan.

Topping: $\frac{2}{3}$ cup brown sugar
3 tablespoons flour
2 teaspoons cinnamon
2 tablespoons melted butter

Mix the above together and spread over cake batter. Bake @ 350 for 45-50 minutes.

Lemon Blueberry Pizza

1 (18 ounce) package refrigerated sugar cookie dough
1 (8 ounce) package cream cheese, softened
2 tablespoons sugar
1 (6 ounce) lemon yogurt
2 cups fresh blueberries
Press cookie dough onto an ungreased 12 inch pizza pan. Bake at 350 for 12-15 minutes or until golden brown. Cool. In a small bowl, beat cream cheese and sugar until smooth; stir in yogurt. Spread over crust. Sprinkle with blueberries. Refrigerate until serving.

Phone: (616) 875-8853

10821 Pierce St., Zeeland

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