



### **Blueberry Oat Cookies**

½ cup butter, softened  
1 cup packed brown sugar  
1 egg  
1 tsp. vanilla  
1 ½ cups quick cooking oats  
1 cup flour  
1 to 2 tsp. cinnamon (to your taste)  
½ tsp. salt  
½ tsp. baking soda  
¼ tsp. baking powder  
1 cup fresh or frozen blueberries  
In a bowl, cream the butter and brown sugar. Beat in egg and vanilla. Combine all the remaining ingredients except the berries and add them to the creamed mixture. Stir in the blueberries. Drop by heaping tablespoonfuls 2 inches apart onto lightly greased baking sheets. Bake @ 350 ° for 12-14 minutes or until golden brown. Yield: 3 dozen

### **Cinnamon-Toast Blueberry Bakes**

6 Tbsp. butter, melted  
3 Tbsp. sugar  
½ tsp. cinnamon  
4 slices bread, cut into ½ inch cubes  
1 cup fresh or frozen blueberries  
½ cup packed brown sugar  
2 tsp. lemon juice  
In a large bowl, combine the butter, sugar and cinnamon. Add bread cubes; toss to coat. In a small bowl, combine the remaining ingredients; toss to coat. Place half of bread mixture into four 8 oz. ramekins. Layer with the blueberry mixture and the remaining bread mixture. Bake, uncovered, at 350° for 15-20 minutes or until crisp and heated through. Yield: 4 servings

### **Blueberries 'n' Dumplings**

1 ¼ cups plus 2 Tbsp. sugar, divided  
3 Tbsp. flour  
2 tsp. grated lemon rind  
2 pounds fresh or frozen blueberries  
1 ½ cups biscuit mix  
3 Tbsp. butter  
1 (8 oz.) container sour cream  
In a 3 qt. saucepan, stir together 1 ¼ cups sugar, flour and lemon rind until blended. Stir in blueberries. Cook over medium heat until sugar dissolves. Increase heat to medium high bringing mixture to a boil. Cook about 5 min. or until thickened. In a medium bowl combine the biscuit mix and 2 tablespoons sugar. Cut in butter with pastry blender until crumbly; add sour cream, stirring until moistened and a soft dough forms. Pour hot blueberry filling into a 5 quart slow cooker. Carefully drop dough in 6 large spoonfuls on top of filling. Cover and cook on low setting 3 hours or until dumplings are golden.

### **Berry Banana Smoothie**

1 ripe banana, cut into pieces  
2 cups blueberries (fresh or frozen)  
½ cup crushed ice  
2 cups plain yogurt  
¼ cup honey  
Place all ingredients into a blender and blend until smooth. Yield: 2 smoothies

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### **Blueberry Cornbread**

1 cup cornmeal  
1 cup flour  
½ cup sugar  
3 tsp. baking powder  
1 tsp. salt  
2 eggs  
2/3 cup milk  
½ cup vegetable oil  
2 cups blueberries

Preheat oven to 400°. Grease a 9 inch square pan. Mix cornmeal, flour, sugar, baking powder and salt in a bowl. Beat eggs, milk and oil together in a separate large bowl. Add cornmeal mixture to the egg mixture; mix until just combined. Fold blueberries into the batter. Pour into the greased pan. Bake for 25-30 min. or until toothpick inserted comes out clean.

### **Blueberry Cobbler**

1 pound fresh or frozen blueberries  
1 Tbsp. cornstarch  
2 Tbsp. lemon juice  
1 cup flour  
¾ cup sugar, divided  
1 tsp. baking powder  
¼ tsp. salt  
½ cup milk  
3 Tbsp. butter, melted  
¾ cup boiling water

Preheat oven to 350°. Spread blueberries in an ungreased 8 or 9 inch pan. Sprinkle with cornstarch and drizzle with lemon juice. Set aside. In a medium bowl, combine flour, ½ cup sugar, baking powder and salt. Add milk and butter. Stir just until combined. Drop mounds of dough onto blueberries. Pour boiling water over dough and fruit. Sprinkle with remaining ¼ cup sugar. Bake until brown and blueberries are bubbly, 45 to 50 minutes. Serve warm.

- Try adding blueberries to your cereal or oatmeal to start your day out right! 😊

### **Sparkling Berry Jell-O Salad**

2 cups cranberry juice cocktail  
1 - 6 oz. black cherry or raspberry Jell-O  
1 ½ cups club soda  
1 tsp. lemon juice  
2 cups blueberries  
1 cup raspberries

In a pan, bring cranberry juice to a boil. Place Jell-O in a large bowl and stir juice into gelatin for about 2 minutes or until it is dissolved. Stir in the club soda and lemon juice. Refrigerate about 1 ½ hours or until slightly thickened. Stir in the blueberries and raspberries. Pour into a mold or serving dishes of your choice. Place in refrigerator about 4 hours or until firm. Garnish with additional fruit if desired.

### **Berry Pizza**

2-- 8 oz. tubes of refrigerated crescent rolls  
1 - 8 oz. pkg. cream cheese, softened  
1 cup confectioners' sugar  
2 Tbsp. raspberry jam  
1 - 8 oz. Cool Whip, thawed  
4 medium kiwifruit, peeled and sliced  
1 ½ cups sliced strawberries  
1 ½ cups **each** fresh blueberries, raspberries and blackberries

Unroll crescent dough and place on a greased jelly roll pan. Press onto bottom and up the sides; seal the seams. Bake at 375° for 15-20 minutes or until golden brown. Cool on a wire rack. Meanwhile, in a small bowl, beat the cream cheese, confectioners' sugar and jam until smooth. Fold in Cool Whip. Spread over the crust. Arrange the fresh fruit over the top. Chill until ready to serve.

- To avoid frozen blueberries from turning your batter blue, toss them into a colander with a little flour, coating them before adding to the batter. 😊

Thank you for your patronage!