



### Fresh Blueberry Coffee Cake

Cake: 1 ½ cups fresh blueberries  
1 1/3 cups sugar, divided  
2 Tbsp. corn starch  
½ cup butter, softened  
2 eggs  
2 cups flour  
½ tsp. salt  
1 tsp. baking powder  
1 tsp. cinnamon  
1 cup sour cream  
1 tsp. almond extract

Glaze: 1 ½ cups powdered sugar  
1-2 Tbsp. milk  
1 tsp. almond extract

Preheat oven to 350°. Grease bundt pan. In a pan, combine blueberries, 1/3 cup sugar and corn starch. Cook over med. heat until thick. Stir and set aside. Cream butter and 1 cup sugar. Add eggs, beating until light and fluffy. Combine flour, salt, baking powder and cinnamon. Add to creamed mixture along with sour cream and almond extract. Mix. Spoon half of mixture into pan. Spoon half of blueberry mixture next. Layer with remaining batter, then blueberries. Gently swirl with a knife. Bake 50 minutes. Let stand 5 minutes before removing to a serving dish. Prepare glaze: mix glaze ingredients. Add milk until desired consistency. Drizzle over top.

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### Banana Blueberry Oatmeal Bake

1 ½ cups 2% milk or almond milk  
1/3 cup honey  
1 tsp. vanilla extract  
½ tsp. cinnamon  
1/8 tsp. salt  
1 ¼ cups old-fashioned oats  
2 medium bananas, sliced  
1 cup fresh or frozen blueberries  
Topping: ¼ cup packed brown sugar  
2 Tbsp. flour  
2 Tbsp. butter, softened  
½ cup chopped pecans

Preheat oven to 350°. In a bowl, whisk the first 5 ingredients until blended. Stir in oats. Arrange banana slices in a layer on the bottom of a greased 9" square pan. Sprinkle blueberries next. Pour oatmeal mixture evenly on top. Bake for 25-30 minutes or until set. Remove from oven and preheat broiler. Mix topping ingredients until crumbly. Sprinkle over oatmeal. Broil 7-8" from heat 2-3 minutes or until lightly browned. Let cool 10 minutes before serving.

### Blueberry & Red Bell Pepper Salsa

3 cups fresh blueberries  
1 bunch fresh cilantro, chopped  
2 jalapenos, minced  
½ red onion, minced  
2 red bell peppers, diced small  
½ tsp. salt

Fresh juice from 1 lemon  
Pour blueberries onto a large cutting board. Give them a rough chop. You'll miss some giving you a nice mixture of whole berries vs. chopped. Put them into a large bowl. Add the remaining ingredients. Stir until combined. Serve w/chips.

### **Blueberry Romaine Salad**

1/3 cup white vinegar  
¼ cup sugar  
1 Tbsp. chopped red onion  
2 tsp. poppy seeds  
1 tsp. ground mustard  
½ tsp. salt  
¼ tsp. pepper  
Dash Worcestershire sauce  
1 cup canola oil  
1 pkg. (10 oz.) hearts of romaine salad mix  
1 cup cashews  
1 cup shredded Swiss cheese  
1 cup fresh blueberries  
In a small bowl whisk the first 8 ingredients.  
Gradually whisk in oil. In a large bowl, combine  
the last 4 ingredients. Just before serving, pour  
dressing over salad, tossing to coat.

### **Lemon Blueberry Muffins**

2 cups flour  
1 cup sugar  
3 tsp. baking powder  
½ tsp. salt  
2 eggs  
1 cup half and half  
1/3 cup vegetable oil  
1 tsp. lemon extract  
1 cup fresh or frozen blueberries, not thawed  
Preheat oven to 350°. In a large bowl, combine  
first 4 ingredients. In another bowl, mix the next  
4 ingredients. Stir all together until moistened.  
Fold in blueberries. Fill cupcake liners 2/3 full.  
Bake for 18-20 minutes. Enjoy!

### **Easy Blueberry Cobbler**

6 Tbsp. butter, melted  
1 ¼ cups Bisquick mix  
½ cup sugar  
2/3 cup milk  
3 cups fresh blueberries  
Preheat oven to 350°. Pour butter into 8 or 9"  
square pan. In medium bowl, whisk together  
Bisquick, sugar and milk; pour over butter.  
Sprinkle blueberries over batter. Bake 42-47  
minutes or until brown. Serve warm with ice  
cream.

### **Fresh Blueberry Pie**

¾ cup sugar  
3 Tbsp. cornstarch  
1/8 tsp. salt  
¼ cup cold water  
5 cups fresh blueberries, divided  
1 Tbsp. butter  
1 Tbsp. lemon juice  
1 pie shell (9") baked  
In a saucepan over medium heat, combine sugar,  
cornstarch, salt and water until smooth. Add 3  
cups blueberries. Bring to a boil; cook and stir for  
2 minutes or until thickened and bubbly. Remove  
from heat. Add butter, lemon juice and remaining  
berries; stir until butter is melted. Cool. Pour into  
pie crust. Refrigerate. Serve with Cool Whip.

### **Easy Blueberry Pie Bars**

Crust & Topping:  
1 ½ cups flour  
½ cup sugar  
Pinch of salt  
1 ½ sticks cold butter cut into cubes  
Preheat oven to 350°. Grease a 9 x 13 pan. Place  
the ingredients into a bowl. Beat until combined  
and crumbly. Remove 1 cup of mixture and set  
aside. Take remaining mixture and firmly press  
into bottom of baking dish. Bake 15 minutes.  
Filling:  
2 eggs  
1 cup sugar  
1/3 cup flour  
½ cup sour cream  
Pinch of salt  
3 cups fresh or frozen blueberries  
While crust is baking, whisk eggs in a large bowl.  
Add sugar, flour, sour cream and salt. Gently fold  
in blueberries. (if using frozen, do not fold in  
blueberries until you are ready to pour into crust  
to avoid turning your batter blue). When crust is  
ready, remove from oven and add filling. Gently  
spoon over top of crust. Sprinkle with remaining  
1 cup of crust mixture. Bake 50-55 minutes or  
until top is lightly browned. Cool a bit before  
serving to make it easier to cut.