



### **Blueberry Pudding Cake**

2 cups fresh or frozen blueberries  
1 tsp. cinnamon  
1 tsp. lemon juice  
1 cup flour  
 $\frac{3}{4}$  cup sugar  
1 tsp. baking powder  
 $\frac{1}{2}$  cup milk  
3 Tbsp. butter or margarine, melted  
Topping:  $\frac{3}{4}$  cup sugar  
1 Tbsp. cornstarch  
1 cup boiling water

Preheat oven to 350°. Toss blueberries with cinnamon and lemon juice. Place in a greased 8" square pan. In a bowl, combine flour, sugar and baking powder; stir in milk and butter; spoon over blueberries. Combine sugar and cornstarch; sprinkle over batter. Slowly pour boiling water over all. Bake for 45- 50 minutes or until the cake tests done.

### **Blueberry Lemon Fluff**

1 (4 serving size) pkg. lemon instant pudding mix  
1 (20 oz.) can crushed pineapple (with juice)  
2 cups sour cream  
3 cups mini marshmallows  
1 cup shredded coconut  
1 cup fresh blueberries

In a large bowl, combine pudding mix, sour cream and pineapple with juice; mix well. Gently stir in remaining ingredients and refrigerate 1 hour or until ready to serve.

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### **White Chocolate Blueberry Oatmeal Cookies**

$1\frac{1}{4}$  cups flour  
 $\frac{3}{4}$  cup old fashioned oats  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{8}$  tsp. baking soda  
 $\frac{1}{8}$  tsp. salt  
 $\frac{1}{2}$  cup (1 stick) unsalted butter, softened  
 $\frac{2}{3}$  cup sugar  
 $\frac{1}{4}$  cup brown sugar  
1 tsp. vanilla  
1 large egg  
 $\frac{1}{2}$  cup white chocolate chips  
 $\frac{1}{2}$  cup blueberries

Preheat oven to 350°. Line baking sheets with parchment paper. In bowl, combine first six ingredients. Set aside. In a separate bowl, beat butter and sugars on medium-high for 2-3 minutes. Beat in vanilla and egg. Add flour mixture to sugar mixture at low speed, beating just until incorporated. Fold in chocolate chips and blueberries. Drop tablespoons of batter onto baking sheets and press down lightly to flatten. Bake in oven until edges are brown but center is moist, about 7-8 minutes. Remove from oven and cool on a wire rack. Makes approx. 28 cookies.

### **Chocolate Blueberry Clusters**

$1\frac{1}{2}$  cups semisweet chocolate chips, melted  
1 Tbsp. coconut oil  
2 cups blueberries  
Sea salt (for garnish)  
Line baking sheet with parchment paper. In a bowl, mix melted chocolate with oil. Spoon dollops on paper and top with blueberries. Drizzle chocolate over blueberries and sprinkle with sea salt. Freeze until set, 10 minutes.

### Slow-Cooked Blueberry Grunt

4 cups fresh or frozen blueberries

¾ cup sugar

½ cup water

1 tsp. almond extract

Dumplings: 2 cups flour

4 tsp. baking powder

1 tsp. sugar

½ tsp. salt

1 Tbsp. cold butter

1 Tbsp. shortening

¾ cup milk

Place blueberries, sugar, water and almond extract in a 3 qt. slow cooker; stir to combine and cook, covered, on high 2-3 hours or until bubbly.

For dumplings, in a bowl, whisk flour, baking powder, sugar and salt. Cut in butter and shortening until crumbly. Add milk; stir just until a soft dough forms. Drop dough by tablespoonfuls on top of hot blueberry mixture.

Cook, covered, 30 minutes longer or until a toothpick inserted in center of dumplings comes out clean. Serve warm with ice cream. Enjoy!

### Blueberry-Lemon Cinnamon Roll Breakfast Bake

1 pkg. 8 oz. cream cheese, softened

½ cup powdered sugar

2 cups fresh blueberries

2 Tbsp. grated lemon zest

1 can (17.5 oz) Pillsbury Grands cinnamon rolls with icing

Preheat oven to 350°. Grease a 9" x 13" pan.

In a large bowl, microwave cream cheese and powdered sugar, uncovered, on high 30-60 seconds, stirring every 30 seconds, until softened. Stir until smooth. Fold in blueberries and 1 tablespoon of the lemon zest. Separate dough into 5 rolls; set icing aside. Cut each roll into 6 pieces; stir into berry mixture. Spoon and arrange in pan. Bake 34 to 38 minutes or until bubbling around edges and dough is baked through in the center. Cool 10 minutes. In a small bowl, mix icing and remaining 1 tablespoon lemon zest. Drizzle over rolls. Serve warm.

**FYI: Blueberries are a great source of manganese and vitamins C and K1.**

### Blueberry Pineapple Salad

4 cups fresh blueberries

1 cup fresh pineapple, chopped

¼ cup very finely diced celery

4 oz. cream cheese

½ cup plain Greek yogurt

¼ cup toasted walnuts, chopped

1 tsp. lemon zest

1 tsp. lemon juice

1 tsp. vanilla

2-3 Tbsp. honey

Blend yogurt, cream cheese, honey, lemon zest, lemon juice, and vanilla in a bowl with an electric mixer until smooth and creamy. Stir in remaining ingredients. Cover and chill until ready to serve.

### Easy Blueberry Sauce

¼ cup sugar

1 tsp. cornstarch

Dash salt

¼ cup water

1 cup fresh or frozen blueberries

1 ½ tsp. lemon juice

½ tsp. grated lemon peel

In a small pan, combine sugar, cornstarch and salt. Gradually whisk in water until smooth. Add blueberries, lemon juice and peel; bring to a boil over medium heat, stirring constantly. Cook 2-3 minutes or until thickened. Serve warm or cold.

### 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 refrigerated pie crust (9 inch) 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 the heat. Add butter, lemon juice and remaining blueberries; stir until butter is melted. Cool. Pour into pastry shell. Refrigerate until serving. Top with Cool Whip or ice cream. Enjoy!