



### **Buttermilk Blueberry Puff**

1 Tbsp. unsalted butter, softened  
5 to 6 large croissants, cubed (10-12 cups)  
3 cups fresh blueberries  
½ cup unsalted butter, softened  
½ cup sugar  
3 eggs  
1 cup heavy cream  
½ cup buttermilk  
1 Tbsp. vanilla  
1 tsp. salt  
1 Tbsp. sugar for topping  
Preheat oven to 375°. Grease a 3 qt. baking dish with the 1 Tbsp. butter. Spread croissant cubes evenly in dish. Top with blueberries. In a large bowl, beat the ½ cup butter and ½ cup sugar with mixer until creamy. Beat in eggs, one at a time, until combined. Beat in cream, buttermilk, vanilla and salt. (Mixture may appear curdled.) Pour over croissants and berries. Sprinkle with 1 Tbsp. sugar. Bake for 30 minutes or until a knife inserted in center comes out clean.

### **Blueberry Pancake Smoothie**

1 cup unsweetened almond milk  
1 medium banana  
½ cup frozen blueberries  
¼ cup instant plain oatmeal  
1 tsp. maple syrup  
½ tsp. cinnamon  
Dash of sea salt  
Place first 6 ingredients in a blender; cover and process until smooth. Pour into chilled glasses. Sprinkle with sea salt. Serve immediately.

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### **Blueberry Cinnamon Roll Bake**

2 pkgs. cinnamon rolls, save the icing  
4 eggs  
½ cup milk  
1 tsp. vanilla  
1 Tbsp. cinnamon  
1 ½ cups of blueberries  
Preheat oven according to the cinnamon roll package instructions. Cut cinnamon rolls into bite-size pieces and set aside. In a bowl, whisk together eggs, milk, vanilla and cinnamon until well blended. Place cut up cinnamon rolls into a greased 8" x 8" baking pan. Pour blueberries on top followed by the milk mixture. Bake 40-45 minutes or until fully cooked. If top looks too brown, cover with foil for remaining time. Garnish with icing. Enjoy!

### **Blueberry Pretzel Salad**

1 ½ cups chopped pretzels  
¾ cup brown sugar  
½ cup melted butter  
8 oz. cream cheese, softened  
½ cup sugar  
1 tsp. vanilla  
3 cups Cool Whip (or whipped cream)  
3 cups fresh blueberries  
Mix together pretzels, brown sugar and butter. Spread on a jelly roll pan. Bake @ 400° for 6-8 minutes. Allow to cool. Break into small pieces. Set aside. Beat together cream cheese, sugar and vanilla. Fold in Cool Whip. Set aside. Add the blueberries and pretzels into the cream cheese mixture. Fold to combine. Store in refrigerator and serve within a few hours.

**Thank you for your patronage! We look forward to serving you again.**

### Fresh Blueberry Coffee Cake

1 ½ cups fresh blueberries  
1 1/3 cups sugar, divided  
2 Tbsp. cornstarch  
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 small saucepan, combine blueberries, 1/3 cup sugar and cornstarch. Cook over medium heat 2-3 minutes or until thick. Stir constantly and set aside. Cream butter and sugar. Add eggs one at a time, beating well after each until light and fluffy. Combine flour, salt, baking powder & cinnamon. Add to creamed mixture alternately with sour cream. Add almond extract and mix. Spoon half of mixture into pan. Spoon half of blueberry mixture into pan. Add remaining batter, then blueberries. Swirl with a knife gently. Bake for 50 minutes. Let stand 5 minutes before removing from pan. Place on a serving dish. Prepare glaze. Mix glaze ingredients. Add milk until it reaches desired consistency. Drizzle over top of cake.

### Blueberry Cake Mix Cobbler

1 box of yellow cake mix  
4 cups blueberries, fresh or frozen  
1 stick unsalted butter  
Preheat oven to 350°. Place blueberries in the bottom of a greased 9 x 13 baking dish. Soften butter in a large bowl in the microwave for a few seconds. Pour cake mix on top of butter. Mix thoroughly. The mixture will be crumbly and not totally moist. Scrape the cake mixture on top of the berries in the pan. Place the dish in the oven and bake for 28 minutes or until lightly browned on top. Let cool for at least 10 minutes before serving. Scoop vanilla ice cream on top. Enjoy!

### Sopapilla Blueberry Cheesecake Bars

1 pkg. puff pastry  
2 – 8 oz. cream cheese, softened  
½ cup sugar  
1 tsp. vanilla extract  
1 ½ cups fresh blueberries  
2 Tbsp. unsalted butter, melted  
¼ cup sugar  
1 Tbsp. cinnamon  
Preheat oven to 350°. Line a 9 x 13 pan with parchment paper. Line the bottom of pan with 1 sheet of puff pastry. Using a mixer, combine the cream cheese, sugar and vanilla until smooth. Spread mixture onto layer of puff pastry. Sprinkle blueberries over the cream cheese mixture. Lay a second sheet of puff pastry on top of blueberries and slightly push down into the cream cheese mixture. Brush the top of the puff pastry with the melted butter and sprinkle with the sugar and cinnamon. Bake for approx. 27 minutes. Let cool completely before cutting. Delicious!

### Blueberry Lemon Trifle

3 cups fresh blueberries, divided  
2 cans lemon pie filling  
2 cups lemon yogurt  
1 prepared angel food cake, cut into 1" cubes  
1 carton (8 oz.) frozen whipped topping, thawed  
Set aside ¼ cup blueberries for garnish. In a large bowl, combine pie filling and yogurt. In a 3 ½ qt. serving or trifle bowl, lay a third of the cake cubes, lemon mixture and blueberries. Repeat layers twice. Top with whipped topping. Cover and refrigerate for at least 2 hours. Garnish with remaining blueberries.

### Peanut Butter Blueberry Frozen Yogurt Bites

1 cup plain Greek yogurt  
1 tsp. honey  
¼ cup peanut butter, plus 2 tablespoons  
¼ to ½ cup fresh blueberries  
In a bowl, add the yogurt and honey, stirring to combine. Put 3 tablespoons of mixture into each of the 6 lined muffin tins. Microwave the peanut butter for 15 seconds. Spoon 1 tablespoon of the softened peanut butter over each yogurt cup. Sprinkle blueberries over top. Freeze until solid.