



Blueberry Cookies

- 1 cup flour
- ½ tsp. baking powder
- 1/8 tsp. salt
- 1/3 cup butter, softened
- 1/3 cup sugar
- 1/3 cup frozen blueberries
- ½ cup white chocolate chips

Preheat oven to 400°. Whisk together dry ingredients in a bowl. Heat berries in the microwave at 30 second intervals stirring after each interval for 1-2 minutes until berries are soft and liquifying. Cream together butter and sugar with an electric mixer until light and fluffy. Beat in blueberries at high speed. This is necessary to incorporate the berries with the butter mixture. If it's separating, increase the speed. Mix in the dry ingredients. Fold in the white chocolate chips. Place the batter in the freezer for about 30 minutes or in the fridge for about an hour. Shape into 12 balls and place on a baking sheet. Bake for 10-13 minutes until slightly golden brown around the edges. Remove from oven and cool on the baking sheet for 5-10 minutes before removing to a cooling rack to cool completely. Yummy!

Creamy Blueberry Treat

- 1 – 8 oz. sour cream
 - ¼ cup packed brown sugar
 - 1 quart (4 cups) fresh blueberries
 - Additional brown sugar, optional
- In a bowl, stir together the sour cream and brown sugar until smooth and creamy. Divide berries among 6 sherbet or dessert dishes. Spoon creamy mixture over berries. Sprinkle additional brown sugar on top, if desired.

Thank you for your patronage!

Blueberry Cream Cheese Croissant Puff

- 3 large croissants, cut into 1" pieces
- 1 cup fresh or frozen blueberries
- 1 – 8 oz. cream cheese, softened
- ½ cup sugar
- 1 tsp. vanilla
- 2 eggs
- 1 cup milk
- Powdered sugar, optional

Preheat oven to 350°. Grease a 9" pan with butter or nonstick spray. Spread croissant pieces into pan and sprinkle with blueberries. Set aside. In a bowl, whisk together cream cheese, sugar, eggs and vanilla with electric mixer until well blended. Gradually add milk, beating in well. Pour slowly over the croissant pieces, making sure to get all of them wet. Let stand 15 minutes or soak overnight. Bake for 30-35 minutes until golden brown on top. Sprinkle with powdered sugar, if desired and serve immediately.

Easy Blueberry Quesadilla

- 1 ½ cups shredded Monterey Jack cheese
 - 4 – 10" flour tortillas
 - 1 cup fresh blueberries
 - ½ cup finely diced green pepper
 - 2 Tbsp. olive oil
 - ½ cup sour cream, for dipping
- Sprinkle half of the cheese over half of each tortilla; top with blueberries and green pepper. Sprinkle with remaining cheese. Fold each tortilla over to enclose filling. Brush 1 Tbsp. oil in the bottom of a large skillet set over medium heat; cook two tortillas at a time for 2-3 minutes per side or until golden brown and cheese is melted, brushing with remaining oil as needed. Cut each quesadilla into 3 wedges. Serve with sour cream.

Blueberry Cobbler

8 cups fresh blueberries
2/3 sugar
1 Tbsp. lemon juice
¼ cup flour
2 Tbsp. cold butter, cut into pieces
Dough: 2 ½ cups flour
2 ½ heaping Tbsp. sugar plus more for sprinkling
1 Tbsp. baking powder ½ tsp. salt
1 ½ sticks cold butter, cut into pieces
¾ cup milk 1 large egg

Preheat oven to 425°. Place berries into a large bowl; sprinkle in sugar and lemon juice. Add the flour and stir to combine. For the dough: in a separate bowl combine the flour, sugar, salt and baking powder. Add the cold butter, using a pastry blender to cut the butter into the dry ingredients. Whisk together the milk and egg in a small bowl, then drizzle it into the dough mixture and stir until the dough just comes together. Will be lumpy and clumpy. Pour the berries into a 9" x 13" pan, dotting with the remaining cold butter. Tear off pieces of the dough and dot them over the top. Sprinkle with extra sugar. Cover with foil and bake for 20 minutes. Remove the foil and bake until lightly browned, about 25 more minutes. Serve warm with a scoop of vanilla ice cream. Delicious!

Warm Blueberry Bacon Cheese Dip

1 – 8 oz. cream cheese, softened
½ cup heavy cream
1 ½ cups shredded cheddar cheese
2 Tbsp. mayonnaise 2 Tbsp. plain yogurt
2 Tbsp. lemon juice 2 cloves garlic, minced
½ tsp. salt ½ tsp. pepper
1 cup fresh blueberries
6 slices bacon, cooked and crumbled
Preheat oven to 400°. With an electric mixer, beat cream cheese until smooth; beat in other ingredients except berries, bacon, and cheese until well blended. Fold in berries and bacon. Spread into a greased 1 quart baking dish; top with cheese. Bake for 15-20 minutes until golden and bubbling. Serve w/crackers or baguette toasts.

Blueberry Cornbread

1 ½ cups flour
½ cup sugar
½ cup yellow cornmeal
1 Tbsp. baking powder
½ tsp. salt
2 large eggs, room temperature
1 ¼ cups 2% milk
1/3 cup canola oil
1 cup fresh or frozen blueberries
Preheat oven to 350°. Grease an 8" square pan. Whisk together first 5 ingredients. In another bowl, whisk together eggs, milk and oil; add to dry ingredients, stirring just until moistened. Fold in berries. Pour into pan. Bake for 30-35 minutes or until toothpick inserted comes out clean. Cool on rack. Serve warm or at room temperature.

Peach Blueberry Dessert

½ cup brown sugar
1 cup flour
1/3 cup butter, softened
1 pkg. miniature marshmallows
1 cup milk
2 pkgs. (envelopes) Dream Whip, prepared
5 – 6 cups fresh peaches, sliced
2 cups fresh blueberries
Mix together the brown sugar, flour and butter. Pat into a 9" x 13" pan and bake at 350° for 10-12 minutes. Crumble and reserve ½ cup for topping. Melt together the marshmallows and milk. Cool and add Dream Whip. Fold in the sliced peaches and blueberries. Pour over the crust and sprinkle with the remaining crumbs. Refrigerate. Enjoy!
**You get fiber, vitamin C, vitamin K, manganese and potassium in every handful of blueberries at just 80 calories per cup! They're also low in sodium and have virtually no fat. It just feels good to know what you're eating is good for you!*

Phone: (616) 875-8853

10821 Pierce St., Zeeland, MI 49464

Our website: www.woodlandberries.com

"I am the vine; you are the branches. Whoever abides in me and I in him, he it is that bears much fruit, for apart from me you can do nothing". John 15:5