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Blueberry Puppy Chow

- 1/3 cup semisweet chocolate chips
- 2 Tbsp. creamy peanut butter
- 1 tsp. coconut oil
- 1 ½ cups fresh blueberries
- ½ cup powdered sugar

Combine chips, peanut butter and oil in a saucepan. Cook over low heat until melted, stirring constantly. Place blueberries in a bowl; pour chocolate mixture on top. Gently fold in until evenly coated; rest 1-2 minutes. Add powdered sugar and toss to coat. Pour onto a parchment-lined sheet pan in an even layer. Separate berries that are stuck together. Chill 10-15 minutes to set the chocolate. Store in an airtight container. Keep refrigerated.

Blueberry Romaine Salad

- 1/3 cup white vinegar
- 1/4 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 salad mix, cashews, cheese and blueberries. To serve, pour dressing over salad; toss to coat.

Frosty Blueberry Squares

- 1 cup flour
- ½ cup butter, melted
- ¼ cup brown sugar
- ½ cup pecans, chopped
- 2 pasteurized egg whites
- ¾ cup sugar
- 2 Tbsp. fresh lemon juice
- 2 ½ - 3 cups blueberries
- 2 cups Cool Whip, thawed

Preheat oven to 350°. In a bowl, combine flour, butter, brown sugar and pecans until crumbly. Spread onto parchment-lined cookie sheet and bake for 20 minutes, stirring a few times to prevent burning. Cool. Spread half of crumbs into a 9 x 13 pan. In a bowl, beat egg whites until frothy. Add sugar and lemon juice and beat at high speed until stiff peaks form, about 12-15 minutes. Fold in blueberries and Cool Whip. Pour mixture over crust and top with remaining crumbs. Cover and freeze 6 hours or overnight. Cut into squares and serve while still frozen. Makes 12-15 servings.

Blueberry Oatmeal Cookies

- 2 cups rolled oats
 - 2 large bananas, mashed
 - ½ cup peanut butter
 - ¼ cup blueberries
 - Glaze: powdered sugar & milk, if desired
- Line cookie sheet with parchment paper. In a bowl, combine oats, bananas and peanut butter. Gently fold in blueberries. Form 12 balls of dough. Place on cookie sheet. Press each ball into a cookie shape. Bake@ 350° for 10-12 minutes or until edges are golden. Remove from oven. Let cool 10 minutes before drizzling with powdered sugar glaze.

"He is like a tree planted by streams of water, which yields its fruit in season and whose leaf does not wither. Whatever he does prospers." Psalm 1:3

Blueberry Sausage Breakfast Cake

½ cup butter, softened ¾ cup sugar
¼ cup brown sugar 2 eggs
1 cup sour cream 2 cups flour
1 tsp. baking powder ½ tsp. baking soda
1# pork sausage, cooked & drained
1 cup blueberries ½ cup chopped pecans

Blueberry sauce

½ cup sugar 2 Tbsp. cornstarch
½ cup water 2 cups blueberries

In a bowl, cream butter, sugars and sour cream. Add eggs, beating well. Combine flour, baking powder and baking soda; add to creamed mixture. Fold in sausage and berries. Pour into greased 9 x 13" pan. Sprinkle with pecans. Bake @ 350° for 35-40 minutes. For sauce, combine sugar, cornstarch, water and blueberries in a saucepan. Cook and stir until thick and bubbly. Spoon over individual servings. Refrigerate leftover cake and sauce.

Blueberry Rhubarb Crisp

6 cups blueberries 4 cups diced rhubarb
1 cup sugar ¼ cup flour
Topping: 1 cup quick-cooking oats
1 cup brown sugar ½ cup flour
½ tsp. nutmeg ½ tsp. cinnamon
½ cup cold butter Whipped cream, optional
Combine berries, rhubarb, sugar and flour in a bowl. Pour into greased 9 x 13" pan. For topping, in a bowl, combine oats, brown sugar, flour, nutmeg and cinnamon; cut in butter until crumbly. Sprinkle over fruit mixture. Bake @ 350° for 45-55 minutes or until fruit is bubbly and topping is golden brown. Let cool 10 minutes. Serve warm with whipped cream.

Blueberries help control your blood sugar level, maintain proper bowel health, lower blood pressure and cholesterol level. They contain vitamin C and K which boost your immune system and help your blood clot.

Blueberry, Corn & Feta Salad

8 medium ears sweet corn
3 Tbsp. olive oil
3 Tbsp. white balsamic vinegar
1 Tbsp. minced fresh chives, more for garnish
¾ tsp. kosher salt ¼ tsp. pepper
1 cup fresh blueberries
½ cup crumbled feta cheese
Peel corn husks within 1" from bottom. Remove silk. Rewrap corn in husks; secure with string. Place in stockpot; cover with cold water. Soak 20 minutes; drain. Grill corn, covered, over medium heat 20 minutes, turning often. Cut string and peel back husks. Cool slightly. Cut corn off cobs. Put in large bowl. Whisk the next 5 ingredients in a small bowl. Pour over corn; toss to coat. Gently fold in blueberries and feta. Garnish with more chives, if desired.

Lemon Blueberry Poke Cake

1 box lemon cake mix, making 9 x 13" cake
Ingredients to make cake: eggs, oil and water

Sauce: 1 ½ cups fresh or frozen blueberries
1 large lemon, zest and juice

¼ cup sugar 2 tsp. cornstarch
1 pinch salt ½ tsp vanilla extract

Topping: ½ cup jarred lemon curd
8 oz. Cool Whip

Make cake mix according to directions. While baking, in a saucepan, combine the first 5 sauce ingredients on medium heat cooking until mixture thickens. Remove from heat and stir in vanilla. Set aside. Take cake out of oven and cool for 5 minutes. Poke holes into the cake an inch apart with the end of a wooden spoon. While warm, spread the blueberry sauce evenly over the cake ensuring the sauce gets down into the holes. Let cool completely. In a large bowl whisk together the lemon curd and Cool Whip until smooth. Spread on top of cake. Place cake in refrigerator at least 1 hour before serving. Store covered in refrigerator.

Thank you for your patronage!