



Blueberry Rhubarb Crisp

(Submitted by Elaine Walters)

Bottom & Topping:

2 cups flour

1 ½ cups quick oats

1 cup butter

1 cup brown sugar

½ tsp. Cinnamon

Pinch of salt

Mix together. Put ½ on bottom of 9 x 13 pan.

Filling:

2 cups white sugar

2 cups water

6 big rounded Tbsp. cornstarch

2 tsp. vanilla

Cook until thick and clear, stirring constantly.

Take off burner and stir in:

8 cups blueberries

4 cups rhubarb (cut into ½ to ¾ inch pieces)

Place in pan. Sprinkle with remaining topping.

Bake @ 350° for 1 hour. **Note:** You can also use frozen blueberries and rhubarb. Serve warm with vanilla ice cream. Delicious!

Blueberry Ambrosia

1 cup pineapple tidbits or crushed, drained

1 cup green seedless grapes, halved

1 cup fresh blueberries

2 cups small marshmallows

1 cup sour cream

1 Tbsp. sugar

Mix all ingredients in a bowl. Refrigerate for at least 2 hours before serving.

***Thank you to Elaine and Ben for sharing these awesome recipes!**

Fresh Blueberry Pie

(Submitted by Ben Schreiber)

1 - 9" pie crust, baked

7 cups fresh blueberries

1 Tbsp. water

2 Tbsp. lemon juice, divided

6 Tbsp. cornstarch

½ tsp. salt

½ cup sugar

½ tsp. cinnamon

1 Tbsp. butter

Set aside 3 ½ cups of blueberries in a large bowl. Cook the remaining 3 ½ cups of berries in a medium saucepan with the water and 1 Tbsp. lemon juice. Cook over medium heat until they come to a simmer and continue to cook for 2 minutes. Add in cornstarch, salt and sugar. Stir in and cook until mixture thickens. Remove from heat and stir in cinnamon, butter and remaining lemon juice. Pour over fresh berries in bowl, stirring to combine thoroughly. Pour into baked crust. Let pie cool in refrigerator to chill. Top with whipped topping. Enjoy!

Blueberry Cheesecake Salad

4 oz. cream cheese, softened

1 cup powdered sugar

½ cup sour cream

½ tsp. lemon juice

8 oz. whipped topping

6 cups fresh blueberries

Beat cream cheese, powdered sugar, sour cream and lemon juice with mixer until smooth and creamy. Fold in blueberries and topping. Store in refrigerator until ready to serve.

Blueberry Dump Cake

1 – 20 oz. can crushed pineapple, drained
6 cups blueberries, fresh or frozen
2/3 cup sugar
½ cup chopped pecans or walnuts, optional
2 Tbsp. flour
1 – yellow cake mix
½ cup butter, melted
Spread pineapple into bottom of a greased 9x13 pan. Layer berries next. Whisk flour and sugar in small bowl and pour over blueberries. Sprinkle dry cake mix on top, then nuts. Drizzle with butter. Bake @ 375° for about 40 minutes or until done. Serve warm with vanilla ice cream.

Mini Cheesecakes

1 cup graham cracker crumbs
¾ cup & 2 Tbsp. sugar, divided
3 Tbsp. butter, melted
3 pkgs. (8 oz each) cream cheese, softened
1 tsp. vanilla
3 eggs
1 cup whipping cream
2 cups fresh blueberries
1 Tbsp. lemon zest, optional
Preheat oven to 325°. Combine graham crumbs, 2 Tbsp. sugar and butter; press onto bottom of 18 paper-lined muffin cups. Beat cream cheese, vanilla and ¾ cup sugar with mixer until blended. Add eggs, one at a time, mixing on low speed after each just until blended. Spoon over crusts. Bake 25-30 minutes or until centers are almost set. Cool completely. Refrigerate 2 hours. Beat whipping cream with mixer on high speed until stiff peaks form; spread onto cheesecakes. Top with blueberries and zest. Yummy!

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10821 Pierce St. Zeeland MI 49464
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Blueberry Dumplings

2 cups fresh or frozen blueberries
1/3 cup sugar
2 Tbsp. flour
1/8 tsp. salt
2 Tbsp. sugar
1 tsp. cinnamon
Dumplings: 2 cups biscuit mix
1 Tbsp. lemon juice
2/3 cup milk
Combine berries, 1/3 cup sugar, flour and salt in 9x9 pan. Mix well. Microwave for 5-5 ½ minutes on high or until thick. Combine biscuit mix, lemon juice and milk. Drop by tablespoon over hot filling. Sprinkle top with mixture of sugar and cinnamon. Microwave on high 4 or more minutes, turning dish until done.

Blueberry Banana Bread

1 ½ cups flour
1 tsp. baking soda
1 tsp. salt
½ tsp. baking powder
½ tsp. cinnamon
½ tsp. nutmeg
1 cup sugar
½ cup vegetable oil
2 eggs, beaten
2 tsp. vanilla
2 ripe bananas, mashed
1 cup fresh blueberries
In a large bowl, beat sugar, oil, eggs and vanilla until blended. Stir in bananas and blueberries. Add in flour, baking soda, salt, baking powder, cinnamon and nutmeg. Stir until blended. Pour batter into a greased 9x5x3 inch loaf pan. Bake @ 350° for about 1 hour. Cool for 15 minutes. Remove from pan and cool on wire rack.

Blueberries are a good source of fiber and contain only 80 calories per one cup serving. Blueberries contain anthocyanins which help to support brain health.