



Lemon Blueberry Salad

2 (3.4 oz.) pkgs. Instant lemon pudding
2 cups milk
1 ½ cups heavy whipping cream
3 Tbsp. sugar
3 cups fresh blueberries
1-2 tsp. lemon zest
12 Golden Oreo cookies, coarsely chopped
In a large bowl, whisk together pudding and milk until smooth. Let stand for 5 minutes. Meanwhile, beat cream and sugar with an electric mixer until stiff peaks form. Fold whipped cream into pudding. Fold in blueberries, lemon zest and chopped cookies. Refrigerate for at least 4 hours before serving.

Amish Blueberry Shortbread Bars

1 ½ cups flour
½ cup sugar
½ tsp. salt
¼ tsp. baking powder
¼ tsp. cinnamon
½ cup cold butter, cubed
1 egg yolk
1 tsp. ice water
1 cup fresh blueberries
Preheat oven to 375°. In a large bowl, whisk together the first 5 ingredients. Using a pastry blender, cut in cold butter until mixture resembles coarse crumbs. Mix in egg yolk and ice water. Mix until well combined. Press ¾ of the mixture into the bottom of an ungreased 9" square pan. Scatter blueberries over the crust. Crumble the remaining dough over the berries and bake until golden, 30-35 minutes. Let cool completely before cutting into bars.

Bisquick Blueberry Biscuits

2 ¼ cups Bisquick
1/3 cup sugar
1 cup blueberries
¾ cup buttermilk
½ cup powdered sugar
2 Tbsp. milk
Preheat oven to 425°. Stir together bisquick, sugar and buttermilk until soft dough forms. Fold in blueberries. With a large cookie scoop, drop dough onto an ungreased cookie sheet. Bake 8-10 minutes or until lightly brown. Combine powdered sugar and milk. Drizzle over biscuits.

Blueberry Crunch

1 ½ cups flour
1 cup oatmeal
1 ½ cups brown sugar
¾ cup melted margarine
1 ½ tsp. cinnamon
6 cups blueberries, fresh or frozen
1 ½ cups sugar
3 Tbsp. cornstarch
1 ½ cups cold water
1 ½ tsp. vanilla
Mix first 5 ingredients until crumbly. Put half of mixture into a greased 9" x 13" pan. Save half for topping. Stir together sugar, water, cornstarch and vanilla in a pan. Cook over low heat until thick and clear. Layer blueberries over crumb mixture. Pour thickened syrup over berries. Place remaining crumble on top. Bake @ 350° for 1 hour. Serve warm with vanilla ice cream. Delicious!

Thank you for your patronage!

Blueberry Bacon Bites

8 oz. bacon
½ cup brown sugar
¼ tsp. cracked black pepper
2 cups blueberries
1 Tbsp. maple syrup
1 can crescent rolls

Preheat oven to 350°. Mix bacon, sugar and pepper in bowl to coat evenly. Place bacon on baking sheet. Bake for 18 minutes. Remove from oven and cool. Put blueberries and maple syrup in pan on medium heat. Bring to a boil. Cook for 3 minutes. Remove and let cool. Place crescent dough on baking sheet, keeping it in a large rectangle. Brush about 4 Tbsp. blueberry spread onto dough. Top with bacon. Bake @ 350° for 15 minutes. Cut into pieces and serve.

Frozen Blueberry Breakfast Bars

3 ¼ cups granola, separated
4 Tbsp. butter, melted
32 oz. vanilla yogurt
2 cups frozen blueberries
½ cup fresh blueberries
Put 3 cups granola into blender until crumbled. Pour into bowl, add melted butter and stir until combined. Line a 9x13 pan with parchment paper. Pour granola into pan, pressing down until it covers entire bottom. Place pan in freezer 10 minutes while you make the filling. Combine yogurt and frozen berries in blender. Blend until smooth. Take granola out of freezer and pour blueberry mixture on top. Top with remaining ¼ cup granola and fresh blueberries. Transfer dish to freezer. Let it set up for at least 4 hours or overnight. When frozen solid, remove from freezer and slice into bars.

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"I am the true vine, and my Father is the gardener. He cuts off every branch in me that bears no fruit, while every branch that does bear fruit he prunes so that it will be even more fruitful." John 15: 1-2

Blueberry Vanilla Applesauce

2 cups sweet apples, peeled, cored & chopped
1 cup frozen blueberries
½ cup water
1 tsp. honey
1 tsp. vanilla extract
¼ tsp. cinnamon

In medium pan over medium heat, add all ingredients and stir to combine. Cook, stirring occasionally, for 18-22 minutes or until apples are very tender and blueberries start to blister. Transfer mixture to a blender and puree until smooth. Store in airtight container. Refrigerate.

Crockpot Blueberry Cinnamon Roll Casserole

2 Tbsp. softened butter, divided
¾ cup milk
¼ cup cream
2 eggs
1/3 cup brown sugar
1 tsp. cinnamon
1 tsp. vanilla extract
4 cups torn brioche bread (day old)
1 cup fresh blueberries
1 Tbsp. Greek yogurt
¼ cup powdered sugar
Grease inside of a 2 to 4 quart slow cooker with 1 Tbsp. butter. In another bowl, whisk together milk, cream, eggs, brown sugar, cinnamon and vanilla until blended. Toss brioche into egg mixture and mix until evenly coated. Stir in blueberries. Let stand for about 10 minutes or until bread absorbs all the egg mixture. Pour into slow cooker and press lightly to even top. Dot with remaining butter. Cover and cook on low setting for about 4 hours or until set. Remove from slow cooker. In a small bowl, whisk powdered sugar with Greek yogurt. Drizzle over casserole.

Some blueberry health benefits:

- **Rich in antioxidants**
- **Full of vitamins & minerals**
- **Helps manage cholesterol**
- **Helps manage blood sugar**
- **Reduces blood pressure**