



Blueberry Dessert

First Layer: 20 graham crackers, crushed
2 teaspoons sugar
½ cup melted margarine
Mix and press into a 9 x 13 pan.
Second Layer: 2 – 8 oz. cream cheese, softened
6 tablespoons milk
2 cups powdered sugar
Cream together and spread on top.
Third Layer: ½ cup chopped nuts
Fourth Layer: 1 - 8 oz. cool whip
Fifth Layer: 2 ½ cups fresh blueberries

Crusty Blueberry Cobbler

3 cups fresh blueberries
2 teaspoons lemon juice
½ teaspoon vanilla extract
1 ½ cups biscuit baking mix
¾ cup sugar
½ teaspoon ground cinnamon
¼ cup (1/2 stick) butter for dotting
Preheat oven to 350 degrees. In a bowl, toss together blueberries, lemon juice and vanilla.
Spoon mixture into a greased 8" pan. Combine biscuit mix, sugar and cinnamon in a bowl.
Sprinkle over blueberry mixture then dot with butter. Bake 45-55 minutes or until just crispy.

Blueberry Breakfast Sauce

½ cup sugar
1 tablespoon cornstarch
1/3 cup water
2 cups fresh or frozen blueberries
In a 2 qt. pan, combine sugar and cornstarch; stir in water and add blueberries. Bring to a boil for 1 minute, stirring constantly. Serve warm over pancakes, waffles, or French toast.

Blueberry Nut Bread

1 ½ cups light brown sugar, firmly packed
2/3 cup vegetable oil
1 egg
1 cup sour milk (1 Tbsp. vinegar in 1 cup milk)
1 tsp. vanilla or lemon extract
1 tsp. salt
1 tsp. baking soda
2 ½ cups flour
1 ½ cups fresh or frozen blueberries
½ cup chopped nuts
Topping: Mix together – ½ cup sugar and 1 Tbsp. melted butter
Cream sugar, oil and egg; add milk and vanilla. Blend in flour, salt and baking soda. Fold in blueberries and nuts. Pour batter into 2 greased 9 x 5 x 3" pans. Sprinkle topping over batter. Bake @ 350 degrees for 40 minutes or until loaves test done. Turn oven down to 200 degrees and let loaves remain in oven for 10 minutes. Let cool on wire rack before removing from pans. This bread freezes very well.

Blueberry Peach Jam

1 cup crushed blueberries (or raspberries)
3 cups ground peaches
1 pkg. fruit pectin
2 Tbsp. lemon juice
5 ½ cups sugar
Combine fruit, pectin and lemon juice. Bring to a boil, stirring constantly. Stir in sugar. Return to full boil and boil hard for 1 minute while stirring. Ladle into 7 half-pint jars, seal and process in boiling water canner for 5 minutes.

Thanks for your patronage!

Blueberry Streusel Muffins

½ cup sugar
¼ cup butter, softened
1 egg, beaten
2 1/3 cups flour
4 tsp. baking powder
½ tsp. salt
1 cup milk
1 tsp. vanilla extract
1 ½ cups fresh or frozen blueberries

Streusel: ½ cup sugar
 1/3 cup flour
 ½ tsp. cinnamon
 ¼ cup butter

Cream sugar and butter in a bowl. Add egg; mix well. Add flour, baking powder, salt, milk and vanilla. Stir until blended through. Fold in blueberries. Fill 12 greased or paper-lined muffin cups 2/3 full. In a small bowl, combine the flour, cinnamon and sugar; cut in butter until crumbly. Press streusel topping onto center of muffins. Bake @ 375 degrees for 25-30 minutes or until browned.

Blueberry Crumb Bars

1 cup sugar
1 tsp. baking powder
3 cups flour
1 cup shortening
1 egg
¼ tsp. salt
1 pinch cinnamon
4 cups fresh blueberries
½ cup sugar
3 tsp. cornstarch

Combine 1 cup sugar, flour, baking powder, salt, and cinnamon; add egg. Cut in shortening. Dough will be crumbly. Pat half of dough into a greased 9 x 13 pan. In a separate bowl, stir together ½ cup sugar and cornstarch. Fold in the blueberries. Sprinkle the blueberry mixture evenly over the crust. Crumble remaining dough over the berry layer. Bake @ 375 degrees for 45 minutes or until slightly brown.

Blueberry Salsa Salad

2 cups fresh blueberries
1 medium red apple, diced
1 large navel orange, peeled and chopped
½ cup finely chopped sweet onion
1 Tbsp. minced fresh cilantro
¼ cup red wine vinegar
3 Tbsp. unsweetened apple juice
2 Tbsp. sugar
2 Tbsp. olive oil
¼ tsp. salt
1 (5 ounce) pkg. spring mix salad greens
½ cup crumbled blue cheese
In a bowl, combine the blueberries, apple, orange, onion and cilantro. In a small bowl, whisk the vinegar, apple juice, sugar, oil and salt; drizzle over fruit mixture and toss to coat. Let stand for 10 minutes. Divide salad greens among six serving plates. Using a slotted spoon, arrange blueberry salsa over greens. Drizzle with dressing left in bowl. Sprinkle with blue cheese.

A Berry-Good Smoothie

1 cup blueberries
¼ cup pomegranate juice
¼ cup water
Half of a banana
1 cup ice
Just combine the ingredients in a blender and process until smooth.

Blueberry Yogurt Parfaits

2 ½ cups vanilla yogurt
2 ½ cups fresh blueberries
5 Tbsp. low-fat granola
Layer ingredients into 5 serving bowls or glasses. Enjoy!

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