



Pull-Apart Blueberry Bread Pudding

1 (12 count) pkg. sweet Hawaiian rolls
¾ cup milk
½ cup heavy cream
½ cup sugar
3 large eggs, beaten
1 tsp. vanilla
1 tsp. lemon zest
1 ½ cups blueberries
2 Tbsp. powdered sugar, for garnish
Preheat oven to 350°. With a knife, cut out a small round well in each roll. Tear removed bread into pieces and place in a bowl. In a separate bowl, whisk to combine milk, cream, sugar, eggs, vanilla and lemon zest. Add 1 cup of this mixture to bowl with bread pieces, then add blueberries. Gently stir to combine. Place rolls into a tight-fitting dish. Spoon bread and blueberry mixture into each well. Pour remaining milk mixture over rolls. Cover dish with aluminum foil. Bake for 20 minutes. Remove foil and bake 20-25 minutes more or until golden and no liquid is visible. Dust with powdered sugar and serve.

Blueberry Pie

3 Tbsp. tapioca
¾ cup sugar
¼ tsp. salt
2 Tbsp. lemon juice
4 cups blueberries
½ cup brown sugar
2 Tbsp. melted butter
Mix tapioca, sugar, salt, lemon juice and berries. Pour into an unbaked pie crust. Sprinkle with brown sugar and butter. Place top crust on, seal, and cut slits in top crust. Bake @ 425° for 15 mins. then @ 350° for 30 mins. or until brown.

Cream Cheese Blueberry Bread

2 Tbsp. flour
2 cups fresh blueberries
1 cup butter, softened
8 oz. cream cheese, softened
1 ½ cups sugar
1 ½ tsp. vanilla
4 eggs
2 cups flour
1 ½ tsp. baking powder
½ tsp. salt
Preheat oven to 350°. In a bowl toss berries with 2 Tbsp. flour. Set aside. In a large bowl, cream together butter, cream cheese, sugar and vanilla. Add eggs, one at a time, beating well after each one. In a separate bowl, combine the flour, salt and baking powder. Slowly mix into the wet batter until blended. Fold in the blueberries. Pour batter into two greased 9" x 5" loaf pans. Bake for approx. 45 minutes or until a toothpick inserted into the middle of the loaves comes out clean. Let set on wire rack for 10 minutes. Run knife along the outside of the pan and then flip bread out and let cool completely on wire rack.

Triple Berry Fluff Salad

1 – 8 oz. pkg. cream cheese, softened
1 ½ cups powdered sugar
2 cups heavy whipping cream
1 ½ pounds fresh strawberries, sliced
1 pound fresh blueberries
12 oz. fresh raspberries
In a bowl, beat cream cheese and powdered sugar until smooth. Slowly add cream, beating until thick and fluffy. Fold in berries. Chill until ready to serve.

Thank you for your patronage!

Baked Blueberry Pancake

2 cups pancake mix
1 ½ cups milk
1 egg
1 Tbsp. oil
1 tsp. cinnamon
1 cup fresh or frozen blueberries
Butter & Maple syrup

In a bowl, combine first 5 ingredients just until blended. Fold in blueberries. Pour into a greased jelly roll pan. Bake @ 400° for 10-12 minutes or until brown. Top w/butter and syrup.

Fresh Blueberry Crisp

Filling: 1 Tbsp. butter, softened
1 pound fresh blueberries
1/3 cup sugar
1 Tbsp. flour
½ tsp. cinnamon

Crisp: ¾ cup flour
¼ cup brown sugar
½ tsp. salt
¼ cup butter, melted
1 Tbsp. sugar

Preheat oven to 350°. Spread the 1 Tbsp. butter on bottom of a 1 qt. baking dish. Combine the 4 remaining filling ingredients in a bowl and pour into dish. In a bowl, combine the flour, brown sugar, salt and melted butter, mixing together until it resembles coarse sand. Sprinkle mixture evenly over the top of berries. Sprinkle the tablespoon of sugar over the top. Bake for 40-45 minutes until the filling is bubbling and the crisp topping is brown. Serve with ice cream.

5 Minute Blueberry Sauce

1 ½ cups frozen or fresh blueberries
½ cup maple syrup
1 tsp. lemon zest
1 pinch cinnamon
2 tsp. cornstarch
2 Tbsp. water
Zest lemon. Put blueberries, syrup, zest and cinnamon in a saucepan. In a cup, mix cornstarch and water. Add to saucepan. Cook over medium heat. Bring to a boil and reduce heat, stirring until mixture thickens. Serve immediately.

Glazed Lemon Blueberry Muffins

½ cup butter, softened
1 cup sugar
2 eggs, room temperature
½ cup milk
2 Tbsp. lemon juice
2 tsp. grated lemon zest
2 cups flour
2 tsp. baking powder
Dash salt
2 cups fresh or frozen blueberries
Glaze: 1 ½ cups powdered sugar
2 Tbsp. lemon juice
1 tsp. butter, melted
¼ tsp. vanilla extract

Preheat oven to 400°. In a bowl, cream butter and sugar until fluffy, Add eggs, 1 at a time, beating well. Beat in milk, lemon juice and zest. Add in flour, baking powder and salt mixing just until moistened. Fold in blueberries. Fill paper-lined muffin cups ¾ full. Bake 25-30 minutes or until a toothpick inserted comes out clean. Cool 5 minutes before removing from pan to a wire rack. In a small bowl, combine glaze ingredients. Drizzle over warm muffins.

Blueberry Dessert

1 stick margarine, softened
½ cup brown sugar
1 cup flour
½ cup nuts
1 – 8 oz. cream cheese, softened
2 cups powdered sugar
2 Tbsp. milk
1 quart fresh blueberries
1 – 8 oz. Cool Whip

Mix first 4 ingredients together and press in the bottom of a 9x13 pan. Bake @ 350° for 10 mins. Cool and crumble. Cream together cream cheese, powdered sugar and milk. Spread over crust. Layer blueberries next. Top with Cool Whip.

Phone: (616) 875-8853

10821 Pierce St., Zeeland, MI 49464

Our website: www.woodlandberries.com

“O taste and see that the Lord is good. Blessed is the man that trusts in Him.” Psalm 34:8