



LEDUC BLUEBERRIES

616-657-3871

37146 30th Street • Paw Paw, MI 49079 • Owners: Joe A. Leduc and Mark R. Leduc

BLUEBERRY UPSIDE DOWN CAKE

North American Blueberry Council
(This one's especially for Shirley Kelley)

- 2 cups fresh or dry-pack frozen blueberries, rinsed and drained
- 3/4 cup sugar
- 2 tablespoons flour
- 2 tablespoons lemon juice

BATTER:

- 1/2 cup vegetable shortening
- 1 cup sugar
- 3 eggs
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup milk
- 1-1/2 cups coarsely chopped nuts
- Grated rind of 1 orange

Combine blueberries, sugar, flour and lemon juice. Spread mixture on the bottom of a greased 10x10x2 inch baking pan. Cream shortening and gradually beat in sugar. Add eggs one at a time, beating after each addition. Sift flour, baking powder and salt. Alternately add dry ingredients and milk beginning and ending with the dry ingredients. Fold in nuts and orange rind. Pour batter over blueberries. Bake in a preheated moderate oven (350° F.) for 45 minutes or until cake feels firm to the touch. Remove from oven, loosen edges and invert on a platter while still hot. Serve warm sprinkled with confectioners' sugar.

Yield: 1 10x10x2 inch cake or any flat pan holding 2 quarts

BLUEBERRY MARBLE COBLER

Stir:

- 1/2 cup sugar
- 2 tsp. baking powder
- 1 cup flour
- 1/2 tsp. salt

Add:

- 1/2 cup milk
- 1/2 tsp. vanilla
- 1 tbsp. melted butter

Spread in 10x6x2 or 8" baking pan. Scatter 1 cup blueberries (more is better) over batter, sprinkle 1/2 cup sugar over berries, pour 3/4 cup boiling water over all. Bake 25 - 30 minutes at 375° or until well done.

BLUEBERRY LEMON PIE

(MBGA)

- 1 package (4-serving size) JELL-O® Brand Lemon Flavor Gelatin
- 2/3 cup boiling water
- 1/2 cold water
- Ice cubes
- 3-1/2 cups thawed BIRDS EYE® COOL WHIP® Whipped Topping
- 1 pint fresh blueberries
- 1 packaged graham cracker crumb crust

Completely dissolve gelatin in boiling water. Combine water and ice cubes to make 1-1/4 cups. Add to gelatin, stirring until slightly thickened. Remove any unmelted ice. Using wire whisk, blend in whipped topping. Fold in 1-1/2 cups of the blueberries and chill until mixture will mound. Spoon into crust. Chill 2 hours. Garnish with remaining blueberries and additional whipped topping.

BLUEBERRY COFFEECAKE

Michigan Blueberry Council

- 2 cups flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup butter or margarine, softened
- 1 egg
- 2 cups fresh or frozen Michigan blueberries, thawed if necessary

Nut Topping

Combine all ingredients except blueberries and Nut Topping. Using electric mixer, beat 30 seconds on low speed; scrape bowl. Beat 2 minutes on medium speed; scrape bowl frequently. Spread half of batter in greased 2-quart glass baking dish. Spread half of blueberries on batter; sprinkle with half of Nut Topping. Repeat layers with remaining batter, blueberries and Nut Topping. Bake at 375°F. 45 to 50 minutes or until wooden pick inserted near center comes out clean. Makes 9 to 12 servings.

Nut Topping: Combine 3 tablespoons butter or margarine. 1/3 cup each packed brown sugar and flour and 1 teaspoon ground cinnamon. Add 1/3 cup finely chopped pecans, mix well.

Preparation Time: About 15 minutes

Baking Time: About 45 minutes.

BLUEBERRY CREAM CHEESE PIE

North American Blueberry Council

FILLING:

- 1 pkg. (8 oz.) cream cheese
- 1 can (14 oz.) sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon vanilla extract
- 2 cups fresh or dry-pack frozen blueberries, rinsed and drained
- 1 baked 9-inch pie shell

Let cream cheese soften at room temperature. In a medium bowl, whip cheese until fluffy. Gradually add sweetened condensed milk; continue to beat until blended. Blend in lemon juice and vanilla. Fold in blueberries. Pour into pie shell. Chill 2 to 3 hours.

GLAZE:

- 1 cup sugar
- 2 tablespoons corn starch
- 1 cup water
- 2 cups (1 pt.) fresh or dry-pack frozen blueberries, rinsed and drained

In a small saucepan, combine sugar and corn starch thoroughly. Gradually stir in water. Measure 1/2 cup blueberries; crush. Add crushed berries. Cook over medium heat; stir constantly, until mixture thickens and comes to a boil. Continue to stir and cook until mixture is clear, about 2 minutes. Strain. Cool. Arrange remaining 1-1/2 cups blueberries over entire top of chilled pie. Pour cooled glaze evenly over berries.

Yield: 1 9-inch pie.

BLUEBERRY MUFFINS

- 2 cups sifted flour
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1/4 cup sugar
- 1 egg, well beaten
- 1 cup milk
- 6 tbsp. melted shortening
- 1 cup blueberries
- 1 tbsp. sugar

Sift together flour, baking powder, salt and 1/4 cup sugar. Combine egg, milk and shortening and add all at once to flour mixture. Stir until dry ingredients are moist but still lumpy. Fold in blueberries. Fill greased muffin pans 2/3 full. Sprinkle with 1 tbsp. sugar. Bake in hot oven (400° F.) about 25 minutes. Makes 1 dozen muffins.

BLUEBERRY LEMON TRIFLE

Ellen Peden, Houston TX
as seen in Quick Cooking Magazine

Plan ahead. . . needs to chill

- 3 cups fresh blueberries, *divided*
- 2 cans (15-3/4 ounces *each*) lemon pie filling
- 2 cartons (8 ounces *each*) lemon yogurt
- 1 prepared angel food cake (8 inches), cut into 1-inch cubes
- 1 carton (8 ounces) frozen whipped topping, thawed

Lemon slices and fresh mint, optional
Set aside 1/4 cup blueberries for garnish. In a bowl, combine pie filling and yogurt. In a 3-1/2-qt. serving or trifle bowl, layer a third of the cake cubes, lemon mixture and blueberries. Repeat layers twice. Top with whipped topping. Cover and refrigerate for at least 2 hours. Garnish with reserved blueberries, and lemon and mint if desired.

Yield: 12-14 servings.

BAKED BLUEBERRY FRENCH TOAST

(North American Blueberry Council)

- 8 slices bread
- 2 eggs, well beaten
- 1 cup milk
- 2 cups fresh or dry-pack frozen blueberries, rinsed and drained
- 1 cup zwieback crumbs
- 2 tablespoons flour
- 2 tablespoons sugar
- 1/2 teaspoon ground cinnamon
- 1/4 cup chopped nuts
- 1/4 cup butter or margarine

Dip slices of bread into eggs mixed with milk. Put slices on a heavily buttered cookie sheet. Bake in a preheated hot oven (400° F.) for 15 to 20 minutes or until richly browned. Remove from oven and top with blueberries. Combine remaining ingredients to make topping. Sprinkle crumbs over blueberries. Continue baking for 10 to 15 minutes or until lightly browned.

Yield: 8 servings.

HINT: The lemon juice and amounts of sugar in recipes always depend on personal taste and the variety of berry.

Jersey berries are sweeter – thus add lemon juice; Blue crop can take more sugar added than Jersey; And, if using Elliots, use more sugar and never add lemon juice.

BLUE ANGEL CAKE

North American Blueberry Council

- 1 pkg. (14-1/2 oz.) angel food cake mix
- 1 pkg. (3 oz.) raspberry gelatine
- 1-1/2 cups water
- 1-1/2 cups fresh or dry-pack frozen blueberries, rinsed and drained
- 2 cups (1 pt.) heavy cream
- 1/3 cup confectioners' sugar
- 1 teaspoon vanilla

Prepare angel food cake mix according to package directions. Bake in a 10 x 4-inch tube pan according to package directions. Cool cake and remove from pan. Prepare raspberry gelatin according to package directions using only 1-1/2 cups water. Chill until mixture is slightly thickened. Fold in blueberries. With a sharp knife make the hole in the center of the cake larger by cutting 1-inch from the inside of the cake. Dice cake removed and fold cake cubes into gelatin. Place cake on a serving platter and fill hole in center with gelatin mixture. Chill until firm. In a bowl, mix cream, sugar and vanilla. Beat until cream is stiff. Spread mixture on sides and top of cake. Decorate cake with additional blueberries. Chill until ready to serve.

Yield: 1 10-inch cake

BLUEBERRY THING

Kathy Derr

Crust:

- 3 cups flour
 - 3 tablespoons sugar
 - 1-1/2 teaspoons salt
 - 1 cup vegetable oil
 - 4-1/2 tablespoons milk
- Mix until well blended. Put 2/3 mixture on bottom & 1 inch up sides of an ungreased 9x13 pan.

Filling:

- 5 to 6 cups blueberries
 - 1-1/3 cups sugar
 - Dash of salt
 - 4 Tablespoons flour
 - 2 tablespoons lemon juice
 - 4 to 5 tablespoons butter
- Toss together. Spoon onto crust. Sprinkle remaining crust over berries. Dab with butter. Bake at 450° for 10 minutes. Reduce heat to 350° for 40 minutes.

BLUEBERRY-LEMON POPPY SEED MUFFINS

From Family Circle Magazine

Makes: 12 muffins. Prep: 15 minutes. Bake: at 400° for 20 minutes.

- 2 cups all-purpose flour plus 1 tablespoon
- 1 cup sugar plus 1 tablespoon
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 teaspoons poppy seeds
- 6 tablespoons butter, cut in pieces
- 1 egg
- 2/3 cup milk
- 2 teaspoons grated lemon rind
- 2 tablespoons lemon juice
- 1 teaspoon vanilla
- 1 cup blueberries

1. Heat oven to 400°. Generously coat standard-size 12-cup muffin pan with nonstick cooking spray.

2. Mix 2 cups flour, 1 cup sugar, baking powder, salt and poppy seeds in large bowl. With pastry blender, cut in butter until mixture resembles fine crumbs.

3. Lightly beat egg, milk, lemon rind and juice, and vanilla in small bowl. Stir egg mixture into flour mixture until just blended. Toss berries with 1 tablespoon flour in a bowl; fold berries into batter. Divide batter among prepared cups in muffin pan. Sprinkle tops with remaining 1 tablespoon sugar.

4. Bake in 400° oven 20 minutes or until toothpick inserted in centers comes out clean. Run sharp knife or spatula around each muffin; remove from pan. Serve warm if desired.

