

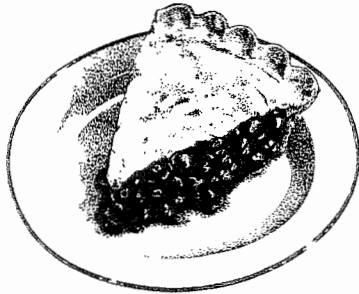


Blueberry Pie Recipe

Submitted by Christine Janssen, Mattawan, MI

- 9 inch baked pie crust
- 1 C. sugar
- 4 Tbsp. flour
- 3/4 C. margarine (14 Tbsp.)
- 1 1/8 C. water

Mix together and cook on stove top until thick and bubbly. Add 1 teaspoon of vanilla. Cool completely. Add 3 cups of Leduc blueberries. Put into cooled pie crust and top with cool whip...Enjoy!



Blueberry Crumb Cake

As seen in *Cooking Light*, January 1998

- Cooking spray
- 2/3 C. Sugar
- 1/4 C. stick margarine or butter, softened
- 1 tsp. vanilla extract
- 1 large egg
- 1 1/3 C. all-purpose flour
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/8 tsp. salt
- 3/4 C. low-fat buttermilk
- 1 C. blueberries
- 3 Tbsp. sugar
- 3 Tbsp. all-purpose flour
- 1 Tbsp. stick margarine or butter, melted
- 1 tsp. ground cinnamon

Preheat oven to 350 degrees.

Coat a 9-inch round cake pan with cooking spray; line bottom with wax paper. Coat wax paper with cooking spray. Beat 2/3 cup sugar and 1/4 cup margarine at medium speed of a mixer until blended (about 5 minutes). Add vanilla and egg; beat well. Lightly spoon 1 1/3 cups flour into dry measuring cups; level with a knife. Combine 1 1/3 cups flour, baking powder, baking soda, and salt. Add flour mixture to creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in blueberries. Pour into prepared pan. Combine 3 tablespoons sugar and remaining ingredients in a bowl; stir until mixture resembles coarse meal. Sprinkle sugar mixture over batter. Bake at 350 for 40 minutes or until a wooden pick inserted in center comes out clean. Cool on a wire rack.

Yield: 8 servings (serving size 1 wedge)

Blueberry Dessert

Submitted by Dianna Rommel, Overland Park, KA

- 1-20 oz. can crushed unsweetened pineapple
- 3 C. blueberries
- 1 C. sugar
- 1 pkg. yellow cake mix
- 1 1/2 sticks butter
- 1 C. chopped nuts.

Grease 9 x 13 in. pan. Spread undrained pineapple in pan. On top of pineapple layer: blueberries, 3/4 cup sugar, dry cake mix. Drizzle melted butter and nuts and end with remaining 1/4 cup sugar on top. Bake at 350 degrees for 1 hour or until done. Serve warm with ice cream and/or cool whip.

Blueberry Cake Dessert

Submitted by Edna Williams, Kalamazoo, MI

- 1 C. flour
- 2 Tbsp. sugar
- 1 cube margarine
- 1/2 C. chopped nuts optional
- 1 package vanilla pudding
- 1/2 C. water
- 4 C. blueberries
- 3/4 C. sugar
- 2 Tbsp. cornstarch
- 1 Tbsp. lemon juice
- 1/4 tsp. cinnamon

Mix flour, 2 tablespoon sugar, & margarine. (chopped nuts optional) until crumbly. Pat this into the bottom of an 8 in. square pan. Bake at 350 for 15 minutes. Cool completely. Make vanilla pudding. Make sure it is thick. Cool.

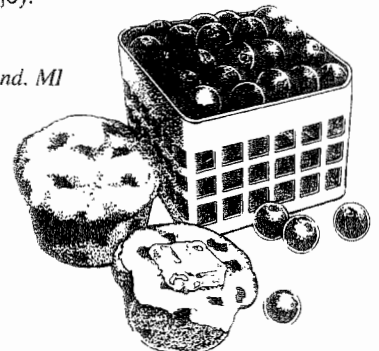
Add water to 1 cup blueberries & bring to a boil. Simmer 2 minutes. Combine sugar & cornstarch. Moisten with some of the hot mixture, then add this to the mixture in the pan along with 3 C. blueberries. Cook, stirring gently until thick. Add lemon juice & cinnamon. Cool.

Make sure everything is cold, then assemble by spreading the pudding over the crust, then the blueberries. Chill at least 2 hours in refrigerator. Cut into squares & enjoy.

Blueberry Muffins

Submitted by Evelyn Brower, Holland, MI

- 2 C. brown sugar
- 1 C. oleo (melted)
- 3 eggs, beaten
- 1/2 tsp. salt
- 1 tsp. soda
- 3 1/2 C. flour
- 1 C. milk
- 3 to 4 C. berries

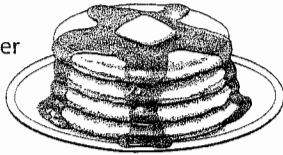


Mix in order given. Bake at 375 for 25 minutes. Makes 30 muffins.

Blueberry Sour Cream Pancakes

As seen in *Taste of Home Magazine* from Paula Hadley, Forest Hill, LA

- 1/2 C. sugar
- 2 Tbsp. cornstarch
- 1 C. cold water
- 4 C. fresh or frozen blueberries
- Pancakes:
- 2 C. all-purpose flour
- 1/4 C. sugar
- 4 tsp. baking powder
- 1/2 tsp. salt
- 2 eggs
- 1 1/2 C. milk
- 1 C. (8oz) sour cream
- 1/3 C. butter, melted
- 1 C. fresh or frozen blueberries



For topping, in a large saucepan, combine sugar, cornstarch and water until smooth. Add blueberries. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; cover and keep warm.

For pancakes, combine dry ingredients in a bowl. In another bowl beat the eggs; stir in the milk, sour cream and butter. Stir into dry ingredients just until blended. Fold in blueberries.

Pour batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve with blueberry topping.

Yield: about 20 pancakes (3-1/2 cups topping).

Blueberry Dumplings

As seen in *Costal Living*, November 2001

- 2 1/2 C. blueberries, divided
- 2/3 C. sugar
- 1 C. water
- 2 1/4 C. Bisquick
- 1/2 to 2/3 C. milk

Bring 2 cups blueberries, sugar, and 1 cup water to a boil. Boil 5 minutes. Combine Bisquick and milk. Drop dumpling mixture in with a soup spoon. Add remaining 1/2 cup blueberries. Cover, reduce heat, and simmer 20 minutes. Serve with cream.

Note: batter for dumplings should be stiff.

Yields: 4 servings

Cream Cheese Blueberry Pie

As seen in *Taste of Home Magazine* from Lisieux Bauman, Cheekiwaga, NY

- 4 oz. cream cheese, softened
- 1/2 C. confectioners' sugar
- 1/2 C. heavy whipping cream, whipped
- 1 pastry shell (9 inches), baked
- 2/3 C. sugar
- 1/4 C. cornstarch
- 1/2 C. water
- 1/4 C. lemon juice
- 3 C. fresh or frozen blueberries

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped cream. Spread into pastry shell.

In a large saucepan, combine the sugar, cornstarch, water and lemon juice until smooth; stir in blueberries. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool. Spread over cream cheese layer. Refrigerate until serving.

Yield: 6-8 servings.

Banana/Blueberry Nut Bread

Fat Free!

Submitted by *Becky Wolfe*

- 1 3/4 C flour
- 3/4 tsp. salt
- 1 1/4 tsp. baking powder
- 1/2 tsp. baking soda
- 2/3 C. sugar
- 1 C. applesauce
- 2 eggs
- 2 Tbsp. milk
- 1 C. mashed ripe bananas
- 1/2 C. blueberries
- 1/4 C. chopped nuts

Stir together flour, baking powder, soda and salt; set aside. Beat sugar, applesauce, eggs and milk with an electric mixer. Blend in flour mixture and then add bananas, blueberries and nuts. Bake in a lightly greased loaf pan at 350 degrees.



Apple Blueberry Cobbler

As seen in *Taste of Home Magazine* from Clara Dumke, Plant City, FL

- 1 Tbsp. butter, melted
- 9 gingersnap cookies, crushed
- Filling:
- 4 large tart apples, peeled
- 1 Tbsp. butter
- 3/4 C. sugar
- 3/4 tsp. ground cinnamon
- 1/8 tsp. ground ginger
- 3 C. fresh blueberries
- 2 Tbsp. lemon juice
- 1 Tbsp. grated orange peel
- Topping:
- 1 C. all purpose flour
- 3 Tbsp. brown sugar
- 6 Tbsp. cold butter

Spread butter on bottom of an 8-in. square baking dish. Sprinkle with gingersnap crumbs; press gently. Set aside.

Cut each apple into 16 wedges. In a large skillet, saute apples in butter until crisp-tender, about 10 minutes. Remove from the heat; cool for 10 minutes. Combine the sugar, cinnamon and ginger; sprinkle over apples and mix well. Place blueberries in a bowl. Sprinkle with lemon juice and orange peel; toss gently to mix well.

For topping, combine flour and brown sugar in a bowl; cut in butter until crumbly. Spoon apple mixture into baking dish. Top with blueberries and topping (dish will be full). Bake at 350 degrees for 35-40 minutes or until bubbly.

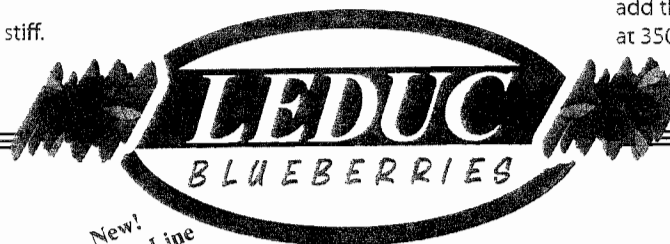
Yield: 6-8 servings.

Blueberry Cobbler

Submitted by *Pamela Vreeland, Ypsilanti, MI*

- 2/3 C. flour
- 1/2 C. sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 2/3 C. milk
- 2 C. blueberries

Combine flour, sugar, baking powder & salt. Add milk. Spray 8 x 8 in. or 9 x 9 in. pan with cooking spray. Pour in batter & then add the blueberries on top of the batter. Bake at 350 degrees for 40-50 minutes.



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