

AUNT SARAH'S BLUEBERRY PIZZA

From the kitchen of Anita Galleta

Crust:	1 ½ cups all-purpose flour	½ cup Crisco shortening
	½ tsp. salt	¼ cup cold water
Cheese layer:	8 oz. cream cheese	⅓ cup chopped walnuts
	½ cup sugar	1 tsp. vanilla extract
	2 eggs	
Blueberry layer:	4 cups blueberries	¼ tsp. salt
	1 cup sugar	½ cup water
	3 tbs. cornstarch	1 tbs. butter
	¼ tsp. cinnamon	

Preheat oven to 425°F. Blend first 3 crust ingredients. Add the water, form into ball, roll out onto floured surface to ⅛" thick, place on 12" pizza pan, and bake for 15 minutes. Remove from oven and decrease oven temperature to 350°F. Blend all ingredients for cheese layer, pour on baked crust, and bake for 15 minutes. Remove from oven and let cool. Mix 2 cups blueberries with ¼ cup sugar in a large bowl, set aside. In a 3-quart sauce pan mix remaining ingredients, and bring to a boil, stirring constantly over high heat until thick. Remove from heat and pour onto blueberries in bowl. Spread over baked cheese layer. Serve cooked.

BLUEBERRY CUPCAKES

2 cups blueberries	1 cup sugar
¼ lb. butter	2 ½ cups presto cake flour (self-rising)
2 eggs, beaten (alternate egg beaters)	
1 cup milk	½ tsp. salt
1 tsp. vanilla	

Mix sugar, butter, eggs, and vanilla. Mix salt with flour. Add milk and flour gradually to batter. Add blueberries last. Pour batter into greased or paper lined cupcake pan. Bake at 400° for 30-35 minutes. Yields 1 ½ dozen cupcakes.

RED, WHITE, AND BLUEBERRY CHEESECAKE

From the kitchen of Gail Grogan

Crust:	3 cups zwieback crumbs ½ cup powdered sugar	1 ½ sticks melted butter
Filling:	6 eggs, beaten 1 ½ cups sugar pinch of salt 1 ½ lbs. softened cream cheese	½ pint sour cream 1 cup blueberries 3 tbs. vanilla
Topping:	1 cup sugar 3 tbs. cornstarch ½ cup water	1 tbs. lemon juice 4 cups blueberries

Crust: Combine zwieback crumbs, butter, and powdered sugar. Press into 10" spring form pan. Bake 10 minutes at 350°. Cool.

Filling: Combine ingredients in order. Pour into cooked crust. Sprinkle 1 cup blueberries throughout batter. Bake at 375° for about 50 minutes. Turn the oven off. Leave cake in the oven with the door open to cool.

Topping: Combine all ingredients in saucepan and cook on low heat until thickened. Chill. Remove sides of pan. Spoon cooled topping to cover. Garnish with Cool Whip dyed red with food coloring and slivered almonds if desired.

OATMEAL BLUEBERRY MUFFINS

1 cup buttermilk	½ cup all-purpose flour
1 cup old fashioned oats	1 tsp. baking soda
⅓ cup canola oil	1 tsp. cinnamon
½ cup packed brown sugar	¼ tsp. salt
1 egg	1 cup blueberries
½ cup whole wheat flour	

Heat oven to 400°. Grease or place paper baking cups into each muffin cup. In small bowl, pour buttermilk over oats. In large bowl, mix oil, brown sugar, and egg with spoon. Stir in flour, baking soda, cinnamon, and salt just until flour is moistened. Stir in oat mixture. Fold in blueberries. Divide batter evenly among muffin cups. Bake 15-20 minutes or until golden brown. Cool 5 minutes before removing from pan.

BLUEBERRY UPSIDE-DOWN CAKE

1 pkg. vanilla cake mix	½ cup butter
1 cup packed brown sugar	2 ½ cups blueberries

Melt butter in 9x13 inch pan. Sprinkle brown sugar evenly in pan. Arrange blueberries in the sugar mixture. Prepare cake mix as directed and pour the batter into the pan. Spread evenly over the fruit. Bake at 350° for 45-60 minutes, cake is done if toothpick inserted in center comes out clean. Let stand for 5 minutes for topping to begin to set, the turn upside-down on large platter or cookie sheet.

BLUEBERRY CREAM CHEESE BARS

1 cup margarine	2 cups flour
2 tsp. sugar	2- 8 oz. pkg. cream cheese
3 cups blueberries	2 cups confectioners' sugar
1-12 oz. container of Cool Whip	

Cook blueberries in sauce pan. When blueberries boil, add ½ cup sugar and 2 tbsp. flour (mix flour into sugar and it won't lump). Set aside. Mix margarine, flour, and sugar together. Pack into greased 9x13 inch pan. Bake at 375° until light brown. Mix cream cheese and confectioners' sugar. Fold in Cool Whip. Spread over cake crust and top with blueberry mix.

BLUEBERRY COBBLER

½ cup sugar	1 tbsp. sugar
4 cups blueberries	1 tsp. lemon juice
1 ½ tsp. baking powder	1 cup all-purpose flour
3 tbsp. shortening	½ tsp. salt
1 tbsp. cornstarch	½ cup milk

Heat oven to 400°. Blend ½ cup sugar and cornstarch in medium saucepan. Stir in blueberries and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil for 1 minute, keep stirring. Pour into ungreased 2 qt. casserole dish. Place in oven. Mix flour, sugar, salt, and baking powder. Add shortening and milk. Mix until dough forms a ball. Remove fruit mixture from oven and drop dough by spoonfuls into hot fruit. Bake 25-30 minutes or until biscuit topping is golden brown. Serves 6.

QUICK BLUEBERRY SORBET

½ cup sugar
1 tbsp. water

2 tbsp. lemon juice
2 ½ cups frozen blueberries

In saucepan over high heat, heat sugar, lemon juice, and water until boiling. Reduce heat to low and cook, stirring occasionally, until sugar dissolves. In food processor with knife blade attached, blend blueberries until fruit resembles finely shaved ice, stopping processor occasionally to scrape down side. If fruit is not finely shaved, sorbet will not be smooth. With processor running, slowly pour hot sugar syrup in a thin stream through feed tube until mixture is smooth but still frozen. Spoon sorbet into freezer-safe container and freeze until firm. To serve, let sorbet stand at room temperature 15-20 minutes to soften slightly for easier scooping. Makes 3 ½ cups.

BLUEBERRY CAKE

1 cup butter
2 cups sugar
4 eggs
3 cups flour

1 tsp. baking powder
¾ tsp. salt
1 tsp. vanilla
2 cups blueberries

Cream butter and sugar, add eggs, and mix well. Add dry ingredients and blend well. Add vanilla. Rinse blueberries, drain, and toss with small amount of flour from above amount. Mix into batter and bake at 350° for one hour or until toothpick comes out clean. For best results, use a tube pan.

BLUEBERRY GRANOLA BARS

½ cup honey
3 tbs. vegetable oil
1 ½ cups quick cooking oats

¼ cup packed brown sugar
1-1 ½ tsp. ground cinnamon
2 cups fresh blueberries

Preheat oven to 350°. Lightly grease 9x13 inch baking pan. In a medium saucepan combine honey, brown sugar, oil, and cinnamon. Bring to a boil, and continue to boil for 2 minutes. DO NOT STIR. In a large mixing bowl, combine oats and blueberries. Stir in honey mixture until it is thoroughly blended. Spread into prepared pan, gently pressing mixture flat. Bake until lightly browned, about 40 minutes. Cool completely in the pan on a wire rack. Cut into 1 ½ x 3 inch bars. Makes 18.

BLUEBERRY CREAM CHEESE PIE

From the kitchen of Celeste Nihen

Crust (or make your own):

- 1 ½ cups graham crackers, crushed fine
- ¼ cup butter or margarine, melted

Combine graham cracker crumbs and butter. Press firmly into a 9-inch pie plate. Bake at 350° for 8-10 minutes. Cool.

- Filling:
- 1-8 oz. package of cream cheese, softened
 - ¼ cup sour cream
 - 2 tbsp. milk
 - ½ tsp. vanilla
 - ¼ cup walnuts, chopped fine

Beat together cream cheese, sour cream, milk, and vanilla. Stir in walnuts. Spread into cooled graham cracker crust and refrigerate while preparing topping to partially set.

- Topping:
- 2 tsp. unflavored gelatin
 - ½ cup hot water
 - ½ tsp. lemon juice
 - ½ cup Sorrell Ridge Blueberry Conserves (in supermarkets)
 - 2 cups blueberries, fresh or frozen (thawed)

In medium bowl, dissolve gelatin in hot water. Stir in lemon juice and blueberry conserves, fold in blueberries. Pour over chilled cream cheese filling. Chill until firm, about 1 hour.

BLUEBERRY SNACK CAKE

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| ½ cup butter, softened | ¼ tsp. salt |
| ¾ cup sugar | ½ cup sour cream |
| 2 eggs | 1 cup blueberries |
| 1 tsp. vanilla extract | ½ cup brown sugar |
| 1 cup flour | 1 tsp. cinnamon |
| 1 tsp. baking powder | 1 cup chopped pecans |
| ¼ tsp. baking soda | |

Preheat oven to 350°. Grease a 9" round pan. Place butter and sugar in large mixing bowl. Cream until light and fluffy. Add eggs and vanilla and beat. Toss flour, baking powder, baking soda, and salt with fork. Add alternately with sour cream to creamed mixture. Mix until smooth. Toss brown sugar, cinnamon, and nuts together. Pour half the batter into prepared pan. Mix blueberries and half the brown sugar, cinnamon, and nut mixture. Spread over batter. Add remaining batter. Top with other half of nut mixture. Bake 30-40 minutes or until toothpick comes out clean.

FROZEN BLUEBERRY SQUARES

½ cup butter or margarine, melted	½ cup sugar
¼ cup brown sugar	2 egg whites
1 cup all-purpose flour	1 tbsp. lemon juice
½ cup chopped nuts	1 cup heavy cream, whipped
2 cups blueberries	

Combine butter, brown sugar, flour, and nuts. Blend together until crumbly. Spread into a 9x13 inch pan and bake at 350° in preheated oven for 15 minutes, stirring occasionally with a fork. Remove and cool. Reserve ¾ cup of the crumbs for the topping. Press remaining crumbs into 9 inch square pan and chill. Stir together the blueberries and sugar in a large bowl; let stand 10 minutes. Add egg whites and lemon juice. Beat with electric mixer on low until well blended. Beat on high until stiff peaks form. Fold in whipped cream. Spread onto the prepared crust. Sprinkle with reserved crumbs. Freeze until firm. Remove from freezer 20 minutes before serving. Serves 8.

BLUEBERRY DESSERT WRAPS

3 tbsp. sugar	1 tsp. vanilla extract
1 ¼ tsp. cornstarch	8 (7 inch) flour tortillas
½ cup orange juice	2 tbsp. butter
1 ½ cups fresh or frozen blueberries	¼ cup confectioners' sugar
1-8 oz. pkg. light or low fat cream cheese, softened	

To prepare sauce: In small saucepan combine sugar and cornstarch; stir in orange juice. Cook and stir over medium heat until sauce is clear and thickened, about 5 minutes. Stir in 1 cup blueberries; return to a boil; boil and stir for 1 minute. In a mixing bowl, beat cream cheese until light. Add confectioners' sugar and vanilla. Beat until smooth and creamy.

Spread about 2 tbsp. of the cheese mixture onto each tortilla. Place about 6 blueberries across the center of each tortilla. Roll jelly-roll style. In medium skillet, melt 1 tbsp. butter over medium heat; place half the wraps seam side down in skillet and cook, turning occasionally until evenly browned, about 3 minutes. Repeat with remaining butter and wraps. Serve topped with blueberry sauce.

BLUEBERRY CRISP

Great with ice cream or Cool Whip!

½ cup margarine or butter	1 cup flour
½ tsp. cinnamon	½ tsp. nutmeg
½ cup sugar	2 cups blueberries

Combine flour, cinnamon, nutmeg, and sugar. Cut butter into mixture until it is crumbly. Add blueberries. Put into an 8 or 9 inch square greased pan. Sprinkle with sugar. Bake at 375° for 30 minutes.

ALL AROUND BLUEBERRY SAUCE

Great as pie filling and/or sauce for cakes, ice cream, and pancakes!

5 cups blueberries	1 tsp. cinnamon
¼ cup water	½ tsp. nutmeg
½ cup sugar	1 tsp. vanilla
⅓ cup flour	

Place blueberries and water in saucepan. Heat on medium heat until it starts to boil. Mix all dry ingredients together and add to berry mixture all at once. Stir until mixture becomes thick. Cool and use.

QUICK BLUEBERRY CAKE

2 cups Bisquick	3 cups blueberries
⅔ cup milk	½ cup sugar
1 egg	1 tsp. flour
2 tsp. oil	¼ tsp. nutmeg

Mix Bisquick, milk, egg, and oil together. Spread in greased 9x13 inch pan. Mix 2 cups blueberries, sugar, flour, and nutmeg in a saucepan and cook until thickened. Add 1 cup blueberries and place on top of Bisquick mixture. Bake at 350° for 30 minutes.

BLUEBERRY MUFFINS

2 cups sifted flour	3 tsp. baking powder
⅓ cup sugar	¾ tsp. salt
1 egg, beaten	¾ cup milk
¼ cup shortening, melted	1 ½ cups blueberries

Mix all dry ingredients together. Add egg, milk, and melted shortening together. Stir into dry mixture just enough to mix. Add blueberries. Fill greased muffin tins ⅔ full. Bake at 400° for 20-25 minutes.

BLUEBERRY CRUNCH

6 cups blueberries	6 tbsp. sugar
6 tsp. lemon juice	3 tsp. cinnamon
¾ cup packed light brown sugar	1 ½ cups old fashioned oatmeal
6 tbsp. all-purpose flour	9 tbsp. margarine/butter, softened

Combine blueberries, sugar, lemon juice, and 1 ½ tsp. cinnamon in a 9x13 inch baking pan. Combine oats, brown sugar, flour, and remaining cinnamon in a bowl. Cut in the margarine/butter. Sprinkle over the fruit. Bake at 375° for 30 minutes or until topping is browned and fruit is bubbly. Let stand for 15 minutes.

DEEP-DISH BLUEBERRY PEACH PIE

From the kitchen of Louise Belz

2 lbs. peaches (peeled, pitted, sliced)	1 pint blueberries
1 cup sugar	3 tbsp. quick-cooking tapioca
2 tbsp. fresh lemon juice	2 tbsp. unsalted butter, cut into bits
1 ½ tsp. grated lemon rind	½ tsp. cinnamon

In large bowl toss peaches and blueberries with sugar, tapioca, lemon juice, butter, lemon rind, and cinnamon. Spread filling into a buttered 2 qt. round baking dish.

Pate Brisee:

- 1 ¼ cups all-purpose flour
- ¾ stick (6 tbsp.) cold unsalted butter (cut into bits)
- 2 tbsp. cold vegetable shortening
- ¼ tsp. salt

In a large bowl blend flour, butter, vegetable shortening, and salt until mixture resembles meal. Add 3 tbsp. ice water. Toss mixture until water is incorporated. Form dough into a ball. Knead dough lightly with the heel of the hand against a smooth surface for a few seconds to distribute the fat evenly and re-form it into a ball. Dust the dough with flour and chill it, wrapped in wax paper, for 1 hour.

Roll out dough ⅛" thick and fit it over the dish, crimping the edge decoratively. Brush the top of the pie with an egg wash made by beating 1 egg with 1 tsp. water and a pinch of salt. Cut slits in the top for steam vents. Bake in preheated oven at 350° for 1 hour or until top is golden brown. Serve warm.