

# 104 Wild Blueberry Recipes

Prince Edward Island Wild Blueberry Growers Association



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## Recipes

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# Bedeque Blueberry Streusel Coffee Cake

## Ingredients

1/2 cup butter or margarine, softened  
1 3/4 cups sugar  
2 eggs  
2 teaspoons vanilla extract  
3 1/2 cups all-purpose flour  
2 tablespoons baking powder  
1 teaspoon salt  
1 1/2 cups milk  
3 cups fresh or frozen wild blueberries

### \* STREUSEL TOPPING:

3/4 cup sugar  
1/2 teaspoon ground cinnamon 1/3 cup cold butter or margarine

## Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in blueberries. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

For topping, combine sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 375 degrees F for 35-40 minutes or until a toothpick comes out clean. Cool in pan on a wire rack.

# Early Morning Blueberry Breakfast Cake

## Ingredients

2 cups all-purpose flour  
1/2 cup sugar  
2 teaspoons baking powder  
1 egg, lightly beaten  
1/2 cup milk  
1/4 cup butter or margarine, softened  
1 teaspoon grated lemon peel  
2 cups fresh or frozen wild blueberries

### TOPPING:

1/3 cup sugar  
1/4 cup all-purpose flour  
1/4 cup finely chopped walnuts  
1/2 teaspoon ground cinnamon  
3 tablespoons cold butter or margarine

## Directions

In a mixing bowl, combine flour, sugar and baking powder. Add egg, milk, butter and lemon peel; mix just until dry ingredients are moistened. Fold in the blueberries. Spread in a greased 9-in. square baking pan.

For topping, combine sugar, flour, walnuts and cinnamon. Cut in butter until mixture is crumbly. Sprinkle over batter.

Bake at 350 degrees F (176 degrees Celsius) for 40-45 minutes or until cake tests done.

# Traditional Isle Blueberry Coffee Cake

## Ingredients

2 cups all-purpose flour  
1 cup sugar  
1 tablespoon baking powder  
1/4 teaspoon salt  
1/2 cup shortening  
2 eggs  
1 cup milk  
2 cups fresh or frozen wild blueberries  
1 1/3 cups flaked coconut

## Directions

In a bowl, combine flour, sugar, baking powder and salt. Cut in shortening until crumbly.

In a small bowl, combine eggs and milk; stir into crumb mixture just until moistened. Fold in blueberries. Pour the batter into two greased 9-in. round baking pans. Sprinkle with coconut.

Bake at 375 degrees Fahrenheit or 190 degrees Celsius for 25 minutes or until a toothpick inserted near the center comes out clean.

Serve warm.



# Cousin Emma's Blueberry Coffee Cake

## Ingredients

1/4 cup butter  
3/4 cup white sugar  
1 egg  
1/2 cup milk  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 cups blueberries  
1/2 cup brown sugar  
3 tablespoons all-purpose flour  
1 teaspoon ground cinnamon  
1/2 cup chopped pecans  
3 tablespoons butter

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch springform pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the blueberries. Pour batter into prepared pan. In a small bowl, combine brown sugar, 3 tablespoons flour, cinnamon and chopped pecans. Cut in butter until crumbly. Sprinkle over the batter.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Beth's Blueberry Buttermilk Coffeecake

## Ingredients

1/2 cup butter  
1 1/3 cups white sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups buttermilk  
4 cups all-purpose flour  
3 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups wild blueberries  
2/3 cup all-purpose flour  
2/3 cup white sugar  
6 tablespoons butter, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together 4 cups flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together 1/2 cup butter and 1 1/3 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Stir in blueberries. Pour batter into prepared pan. In a small bowl, combine 2/3 cup flour and 2/3 cup sugar. Cut in 6 tablespoons butter until mixture resembles coarse crumbs. Sprinkle over top of batter.

Bake in the preheated oven for 45 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Home Style Blueberry Upside-Down Cake

## Ingredients

6 tablespoons softened butter, divided  
1/4 cup packed brown sugar  
2 cups fresh wild blueberries  
3/4 cup sugar  
1 egg  
1 teaspoon vanilla extract  
1 1/4 cups cake flour  
1 1/2 teaspoons baking powder  
1/2 cup milk  
whipped topping

## Directions

In a small saucepan, melt 2 tablespoons butter; stir in brown sugar. Spread into an ungreased 8-in. baking dish. Arrange blueberries in a single layer over brown sugar mixture; set aside. In a large mixing bowl, cream remaining butter; beat in sugar. Add egg and vanilla; mix well. Combine flour and baking powder; add to creamed mixture alternately with milk. Carefully pour over blueberries.

Bake at 350 degrees Fahrenheit or 176 degrees Celsius for 40-45 minutes or until a toothpick inserted near the center of cake comes out clean. Immediately invert onto a serving platter. Cool. Serve with whipped topping if desired.

# Pam's Blueberry-Peach Pound Cake

## Ingredients

2 tablespoons butter or stick margarine, softened  
1 1/4 cups sugar  
3 tablespoons unsweetened applesauce  
3/4 cup egg substitute  
1/4 cup 2% milk  
2 1/2 cups cake flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 1/4 cups chopped fresh or frozen unsweetened peaches  
2 cups fresh or frozen wild blueberries  
3/4 cup reduced-fat whipped topping

## Directions

In a mixing bowl, beat the butter, sugar and applesauce. Add egg substitute and milk. Combine the flour, baking powder and salt; add to the creamed mixture and mix until blended. Fold in peaches and blueberries. Pour into a 10-in. fluted tube pan coated with nonstick cooking spray.

Bake at 350 degrees Fahrenheit or 176 degrees Celsius for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Garnish slices with whipped topping.

# Wild Blueberry Pound Cake

## Ingredients

2 tablespoons butter  
1/4 cup white sugar  
2 3/4 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 cup butter  
2 cups white sugar  
4 eggs  
1 teaspoon vanilla extract  
2 cups fresh wild blueberries  
1/4 cup all-purpose flour

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan with 2 tablespoons butter. Sprinkle pan with 1/4 cup sugar. Mix together 2 3/4 cups flour, baking powder and salt. Set aside.

In a large bowl, cream together 1 cup butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually beat in the flour mixture. Dredge blueberries with remaining 1/4 cup flour, then fold into batter. Pour batter into prepared pan.

Bake in the preheated oven for 70 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

# Sensational Blueberry Snack Cake

## Ingredients

2 cups all-purpose flour  
1 1/2 cups sugar  
1/2 cup cold butter or margarine  
1 teaspoon baking powder  
1 cup milk  
2 eggs, separated  
2 cups fresh blueberries or frozen wild blueberries

## Directions

In a mixing bowl, combine flour and sugar. Cut in butter until crumbly. Set aside 3/4 cup for topping. Add the baking powder, milk and egg yolks to remaining mixture; mix well. Beat egg whites until soft peaks form; fold into batter.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with blueberries and reserved crumb mixture. Bake at 350 degrees F or 176 degrees C for 30-35 minutes or until golden brown and a toothpick inserted near the center comes out clean.

# Chell's Plum Blueberry Upside Down Cake

## Ingredients

1 1/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
3 tablespoons margarine  
1/4 cup brown sugar  
1/3 cup margarine  
1 cup white sugar  
1 egg  
1 teaspoon vanilla extract  
3/4 cup milk  
4 black plums, pitted and thinly sliced  
3/4 cup wild blueberries

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch cake pan. Combine the flour, baking powder and salt. Set aside.

In the prepared pan, combine 3 tablespoons margarine and brown sugar. Place pan inside the preheated oven until the margarine melts and begins to bubble. Set aside. In a large bowl, cream together the 1/3 cup margarine and 1 cup white sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Arrange plums around the edges of the prepared pan, overlapping slightly. Distribute the blueberries in the center. Pour batter into prepared pan, covering fruit completely. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 15 minutes before serving.

# Charming Cocoa Blueberry Cake

## Ingredients

2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup white sugar  
2 tablespoons unsweetened cocoa powder  
1/2 cup butter, melted 2 eggs  
1 teaspoon vanilla extract  
1 teaspoon almond extract  
1 1/4 cups milk  
1 pint fresh wild blueberries

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square baking dish.

In a medium bowl, mix together the flour, baking powder, salt, sugar, and cocoa. In a separate bowl, whisk together the melted butter, eggs, vanilla extract, almond extract, and milk. Mix in the dry ingredients using an electric mixer on low speed until smooth. Pour half of the batter into the prepared pan. Mix blueberries into the other half, then pour into the pan.

Bake for 30 minutes in the preheated oven, or until a toothpick inserted in the middle of the cake comes out clean.



# Annie's Blueberry Oatmeal Coffee Cake

## Ingredients

1 1/3 cups all-purpose flour  
3/4 cup quick-cooking oats  
1/3 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 egg  
1/2 cup fat-free milk  
1/4 cup canola oil  
1/4 cup reduced-fat sour cream  
1 cup fresh or frozen wild blueberries

### \* STREUSEL TOPPING:

1/4 cup quick-cooking oats  
3 tablespoons all-purpose flour  
3 tablespoons brown sugar  
2 tablespoons cold butter or stick margarine

## Directions

In a large bowl, combine the flour, oats, sugar, baking powder and salt. In another bowl, beat the egg, milk, oil and sour cream. Stir into dry ingredients just until moistened. Fold in blueberries. Pour into a 9-in. round baking pan coated with nonstick cooking spray.

For topping, in a small bowl, combine the oats, flour and brown sugar; cut in butter until crumbly. Sprinkle over batter.

Bake at 400 degrees F or 205 degrees C for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire ra

# Tasty Toasted Coconut-Topped Blueberry Cake

## Ingredients

2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 cups fresh blueberries  
1/3 cup vegetable shortening  
1 cup white sugar  
1 egg  
3/4 cup milk

Topping:

3/4 cup white sugar  
3/4 cup all-purpose flour  
1 teaspoon ground cinnamon  
6 tablespoons cold butter  
1/2 cup toasted flake coconut

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9x9-inch square baking pan.

Whisk 2 cups flour, baking powder, and salt together in a mixing bowl; set aside. Toss the blueberries in a little of the flour mixture until coated; set aside.

Beat the shortening and 1 cup sugar with an electric mixer in a large bowl until light and fluffy. Beat in the egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the floured blueberries, mixing just enough to evenly combine. Pour the batter into prepared pan.

To make the topping, combine 3/4 cup sugar, 3/4 cup flour, and the cinnamon in a bowl. Cut in the cold butter with a pastry blender until no small pieces of butter remain. Stir in the toasted coconut, then sprinkle the topping evenly over the cake.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 10 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Kay's Blueberry Cheesecake

## Ingredients

1 cup graham cracker crumbs  
2 tablespoons white sugar  
1/4 cup melted butter  
2 (8 ounce) packages cream cheese, softened  
1 cup sour cream  
3/4 cup white sugar  
1 teaspoon vanilla extract  
2 tablespoons all-purpose flour  
4 eggs  
2 cups frozen wild blueberries,  
1/3 cup blueberry jelly

## Directions

Combine crumbs, 2 tablespoons sugar and butter. Pat mixture into the bottom of a 9 inch springform pan.

Mash cream cheese until soft and creamy. Gradually beat in sour cream, 3/4 cup sugar, vanilla and flour. Beat in eggs one at a time.

Pour mixture into crumb-lined pan. Bake in a preheated 325 degree F (165 degrees C) oven for 1 hour or until firm to the touch.

Cool and then remove cake from pan by loosening edges with a knife. Place frozen blueberries on top of cake. Melt jelly and spoon over blueberries to glaze. Chill until ready to serve.

# Carol's Lemon Blueberry Cheesecake

## Ingredients

1 (3 ounce) package lemon gelatin  
1 cup boiling water  
2 tablespoons butter or stick margarine, melted  
1 tablespoon canola oil  
1 cup graham cracker crumbs  
3 cups fat-free cottage cheese 1/4 cup sugar

### TOPPING:

2 tablespoons sugar  
1 1/2 teaspoons cornstarch 1/4 cup water  
1 1/3 cups fresh or frozen wild blueberries, divided  
1 teaspoon lemon juice

## Directions

In a bowl, dissolve gelatin in boiling water; cool. Combine butter and oil; add crumbs and blend well. Press onto the bottom of a 9-in. springform pan. Chill. In a blender, process cottage cheese and sugar until smooth. While processing, slowly add cooled gelatin. Pour into crust, chill overnight.

For topping, combine sugar and cornstarch in a saucepan; stir in water until smooth. Add 1 cup blueberries. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in lemon juice; cool slightly. Process in a blender until smooth.

Refrigerate until completely cooled. Carefully run a knife around edge of pan to loosen cheesecake; remove sides of pan. Spread the blueberry mixture over the top. Top with remaining blueberries. Refrigerate leftovers.

# Charlottetown Coconut Blueberry Cake

## Ingredients

cups all-purpose flour  
1 cup sugar  
3 teaspoons baking powder  
1/4 teaspoon salt  
2 eggs  
1 cup milk  
1/2 cup vegetable oil  
1 1/2 cups fresh or frozen wild blueberries  
1 cup flaked coconut LEMON SAUCE: 1/2 cup sugar  
4 1/2 teaspoons cornstarch  
1 teaspoon grated lemon peel  
1 cup water  
1 tablespoon butter  
2 tablespoons lemon juice

## Directions

In a bowl, combine the flour, sugar, baking powder and salt. Beat the eggs, milk and oil; stir into dry ingredients just until moistened. Fold in blueberries.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with coconut. Bake at 375 degrees F or 190 degrees C for 22-24 minutes or until a toothpick inserted near center of cake comes out clean. Cool on a wire rack.

In a small saucepan, combine sugar, cornstarch and lemon peel. Gradually add water until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in butter and lemon juice. Cut cake into squares; drizzle with the lemon sauce.

# Delicious Blueberry Cake

## Ingredients

1/2 cup butter  
1/2 cup white sugar  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
2 egg yolks  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/3 cup milk  
2 egg whites  
1/4 cup white sugar  
1 1/2 cups fresh blueberries  
1 tablespoon all-purpose flour  
1 tablespoon white sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

Cream butter or margarine and 1/2 cup sugar until fluffy. Add salt and vanilla. Separate eggs and reserve the whites. Add egg yolks to the sugar mixture; beat until creamy.

Combine 1 1/2 cups flour and baking powder; add alternately with milk to egg yolk mixture. Coat berries with 1 tablespoon flour and add to batter.

In a separate bowl, beat whites until soft peaks form. Add 1/4 cup of sugar, 1 tablespoon at a time, and beat until stiff peaks form. Fold egg whites into batter. Pour into prepared pan. Sprinkle top with remaining 1 tablespoon sugar.

Bake for 50 minutes, or until cake tests done.

# Blissful Blueberry Dump Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix  
4 cups fresh wild blueberries  
1/2 cup white sugar  
1/2 cup butter, melted  
1 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix berries, sugar, and cinnamon in the bottom of a 9 x 13 inch pan. Cover berries with dry cake mix. Pour butter over cake mix, do not stir.

Bake for 30 minutes, or until light brown. Serve warm or cold. top with ice cream.

# Gwen's Lemon Blueberry Coffee Cake

## Ingredients

1 egg, lightly beaten  
1/3 cup sugar  
1 teaspoon grated lemon peel  
2/3 cup milk  
2 1/4 cups biscuit baking mix  
1 cup fresh or frozen wild blueberries  
3/4 cup confectioners' sugar  
4 teaspoons lemon juice

## Directions

In a bowl, combine the egg, sugar, lemon peel and milk; mix well. Stir in the biscuit mix just until moistened. Fold in blueberries. Pour into a greased 9-in. round baking pan.

Bake at 350 degrees F or 176 degrees C for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine the confectioners' sugar and lemon juice until smooth; drizzle over warm cake.

Cut into wedges.



# PEI Blueberry Cream Cake

## Ingredients

1 1/2 cups all-purpose flour  
1/2 cup white sugar  
1 1/2 teaspoons baking powder  
1/2 cup butter  
1 egg  
1 teaspoon vanilla extract  
4 cups wild blueberries  
2 cups sour cream  
1/2 cup white sugar  
2 egg yolks  
1 teaspoon vanilla extract

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9 inch springform pan.

In a medium bowl, stir together the flour, 1/2 cup of sugar, and baking powder. Mix in the butter by pinching between your fingers or using a pastry blender until the mixture resembles coarse crumbs. Stir in the egg and 1 teaspoon of vanilla. Pat lightly into the bottom of the prepared pan. Pour blueberries over the top.

In another medium bowl, whisk together the sour cream, 1/2 cup of sugar, egg yolks and 1 teaspoon of vanilla until smooth. Pour over the blueberries.

Bake for 60 to 70 minutes in the preheated oven, until the top is lightly browned. Cool, then run a knife around the edge of the pan. Remove the outer ring of the pan, and cut into wedges to serve.

# Sully's Blueberry Pie

## Ingredients

1 1/4 cups white sugar  
3 tablespoons quick-cooking tapioca  
1/2 teaspoon ground cinnamon  
3 cups wild blueberries  
1 tablespoon lemon juice  
1 tablespoon butter  
1 pastry for a 9 inch double crust pie

## Directions

Preheat oven to 400 degrees F (200 degrees C). Roll out half the pastry and line a 9-inch pie pan; trim crust to the rim of the pan. Loosely cover with plastic wrap and refrigerate.

Combine sugar, tapioca, and cinnamon. Toss sugar mixture with blueberries in a mixing bowl and sprinkle with lemon juice. Let stand fifteen minutes. Meanwhile, roll out the top crust into a 10-inch circle. Cut into half-inch strips. Pour blueberry mixture into chilled pie shell and dot with butter. Add the pastry strips one at a time, weaving a lattice. Flute edges.

Place pie on a baking sheet to catch drips. Bake in the preheated oven for 40 to 50 minutes, until filling is bubbly and crust is light brown. Cool completely before serving.

# Grannie's Cream Cheese Blueberry Pie

## Ingredients

4 ounces cream cheese, softened  
1/2 cup confectioners' sugar  
1/2 cup heavy whipping cream, whipped  
1 (9 inch) pastry shell, baked  
2/3 cup sugar  
1/4 cup cornstarch  
1/2 cup water  
1/4 cup lemon juice  
3 cups fresh or frozen wild blueberries

## Directions

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.

# Charming Blueberry Cherry Pie

## Ingredients

2 cups pitted cherries  
2 cups wild blueberries, rinsed and drained  
1 1/4 cups white sugar  
1/4 cup all-purpose flour  
1 tablespoon ground cinnamon  
1/2 teaspoon lemon juice  
1 tablespoon butter  
1 recipe pastry for a 9 inch double crust pie

## Directions

Mix sugar, flour, and cinnamon in large bowl. Add fruit. Add lemon juice, and stir well.

Pour into a 9 inch unbaked pie shell. Dot with the butter or margarine. Cover with top crust and flute edges. Cut small slits in the top.

Bake at 375 degrees F (190 degrees C) for 1 hour. I put a baking sheet underneath to catch any liquid that might bubble over.

# Sarah's Lemon Blueberry Pie

## Ingredients

1 (14 ounce) can sweetened condensed milk  
1/4 cup lemon juice  
1 1/2 cups fresh wild blueberries  
2 egg yolks  
2 (9 inch) pie shells, baked  
8 egg whites  
1/4 cup white sugar  
1/4 teaspoon cream of tartar

## Directions

Blend sweetened condensed milk and egg yolks together. Gradually add lemon juice, stirring until mixture thickens and is well blended. Gently fold in blueberries. Pour filling into baked pie shells.

In another bowl, beat room temperature egg whites with cream of tartar until foamy. Gradually add sugar, and continue beating until egg whites are stiff. Carefully spread meringue over filling, sealing the edges.

Bake at 400 degrees F (200 degrees C) until meringue browns, about 6 minutes. Cool. Refrigerate uneaten portions.

# Shelly's Easy Blueberry Pie

## Ingredients

- 1 cup white sugar
- 2 tablespoons cornstarch
- 1 cup water
- 4 tablespoons lemon flavored gelatin mix
- 4 cups fresh wild blueberries
- 1 (9 inch) prepared graham cracker crust

## Directions

In a medium saucepan, mix together the sugar and cornstarch. Pour in water and bring to a full boil. Turn off heat and add in gelatin; stir until completely dissolved. Let cool.

When mixture is cooled fold in blueberries. Gently pour into the graham cracker crust. Cover and refrigerate for about an hour or until ready to serve.

# Kinkora Blueberry Pie

## Ingredients

3/4 cup white sugar  
3 tablespoons cornstarch  
1/4 teaspoon salt  
1/2 teaspoon ground cinnamon  
4 cups fresh wild blueberries  
1 recipe pastry for a 9 inch double crust pie  
1 tablespoon butter

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.

Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.

Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.

# Easy Peasy Blueberry Pie

## Ingredients

1 prepared 8 inch pastry shell, baked and cooled  
2 pints fresh wild blueberries  
1 tablespoon all-purpose flour  
1 tablespoon butter  
1 tablespoon lemon juice  
1/2 cup white sugar

## Directions

Pour one pint of the blueberries into the baked pie shell.

Combine flour, butter, lemon juice and sugar. Mix thoroughly. Add the remaining pint of blueberries and bring just to a boil over medium heat. Berries should begin to pop open.

Pour cooked berries over fresh berries. Chill pie and serve with whipped cream.



# Fluffy Blueberry Pies

## Ingredients

20 large marshmallows  
1/4 cup milk  
4 cups fresh wild blueberries, divided  
1 (8 ounce) carton frozen whipped topping, thawed  
1 (9 inch) pastry shell, baked

## Directions

In a heavy saucepan, combine marshmallows and milk. Cook and stir over medium-low heat until marshmallows are melted and mixture is smooth. Cool for 8-10 minutes, stirring several times.

Stir in 3-1/2 cups blueberries. Set aside 1/2 cup whipped topping; fold remaining topping into blueberry mixture. Pour into crust. Refrigerate for at least 2 hours. Garnish with remaining blueberries and reserved topping.

# Farm Style Blueberry Pie

## Ingredients

1 cup all-purpose flour  
1/4 teaspoon salt  
3 tablespoons white sugar  
1/3 cup vegetable oil  
1 1/2 tablespoons milk  
4 cups fresh wild blueberries  
1/4 teaspoon salt  
3/4 cup white sugar  
1/4 cup water  
3 tablespoons cornstarch  
1 tablespoon butter  
1 tablespoon lemon juice

## Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare crust.

In a large bowl, combine flour, 1/4 teaspoon salt and 3 tablespoons sugar. Add oil and milk and mix together. Roll out and line a 9 inch pie pan. Bake at 375 degrees F (190 degrees C) for 10 minutes or until golden brown.

Place 2 cups of fresh blueberries in baked pie shell.

In a saucepan, combine 2 cups fresh or frozen blueberries, water, cornstarch, 1/4 teaspoon salt and 3/4 cup sugar. Bring to a boil and continue to boil for 5 minutes or until thick and clear. Add butter and lemon juice.

Pour filling over berries in pie shell and allow to cool.

# Piusville Blueberry Pie

## Ingredients

3/4 cup white sugar  
3/4 cup butter, softened  
1 egg  
1 teaspoon baking powder  
2 1/4 cups all-purpose flour  
1/2 cup milk  
2 pints fresh wild blueberries  
1/2 cup white sugar

## Directions

Preheat oven to 400 degrees F (200 degrees C), and line a 9x13 inch baking pan with parchment paper.

Beat 3/4 cup sugar with the butter until the mixture is smooth and creamy, and beat in the egg. Add the baking powder, and stir in the flour, 1/2 cup at a time, alternating with a few tablespoons of the milk, until all the flour and milk have been incorporated. The dough will be sticky, like sugar cookie dough. Spread the dough into the prepared baking dish, creating a raised edge of dough around the dish.

Place the blueberries in a bowl with 1/2 cup of sugar, and mash the berries with a potato masher. Spread the blueberry mixture on top of the crust in an even layer.

Bake in the preheated oven until the crust has browned slightly and the filling is thickened and bubbling, 15 to 25 minutes.

# Sunny Days Blueberry Cheesecake Pie

## Ingredients

1 1/2 cups graham cracker crumbs  
6 tablespoons butter, melted  
1/2 cup white sugar  
1 (8 ounce) package cream cheese  
1/2 cup white sugar  
2 eggs  
1 quart fresh wild blueberries  
1/2 cup water  
1 cup white sugar  
3 tablespoons cornstarch  
1 (16 ounce) package frozen whipped topping, thawed

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine graham cracker crumbs, melted butter and 1/2 cup sugar. Press into the bottom of an 8x12 inch baking pan.

In a large bowl, combine cream cheese, eggs and 1/2 cup sugar. Beat until smooth. Spread cream cheese mixture over crust.

Bake at 350 degrees F (175 degrees C) for about 15 minutes.

For the blueberry filling: In a large sauce pan, combine blueberries, water, corn starch and 1 cup sugar. Cook and stir until thick.

Spread blueberry filling over baked cream cheese mixture. Let cool. Top with whipped topping. Refrigerate overnight before cutting into squares and serving.

# Kensington Blueberry Orange Pie

## Ingredients

3 eggs  
3 tablespoons orange juice  
1 cup water  
1/2 cup white sugar 1 pinch salt  
1 cup water  
1 (3 ounce) package orange flavored gelatin mix  
1 (9 inch) pie crust, baked  
1 1/2 teaspoons orange zest  
1 pint fresh wild blueberries  
1 cup heavy cream

## Directions

Slightly beat egg yolks. Combine yolks, 1 cup water, and 1/4 cup sugar in saucepan. Cook and stir over low heat until mixture is slightly thickened. Remove from heat. Add gelatin, and stir until dissolved. Add 1/2 cup water, orange rind, and orange juice. Chill until slightly thickened.

Beat egg whites and salt until foamy. Gradually beat in 1/4 cup sugar, and continue beating until stiff peaks are formed. Fold in thickened gelatin. Blend well. Fold in 1 1/2 cups blueberries.

Spoon filling into pie shell. Chill until firm.

Beat whipping cream until soft peaks form. Top individual servings with whipped cream and remaining blueberries.

# Paula's Lemon Blueberry Pie

## Ingredients

1 recipe pastry for a 9 inch double crust pie  
4 cups fresh wild blueberries 2/3 cup white sugar  
2 tablespoons all-purpose flour  
1 tablespoon quick-cooking tapioca  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 tablespoon grated lemon zest  
1 1/2 tablespoons lemon juice 1/2 tablespoon butter

## Directions

Preheat oven to 400 degrees F or 205 degrees C

Prepare pastry for two crust pies. Pick over and wash blueberries.

Combine sugar, flour, tapioca, spices, and salt; stir into blueberries. Add lemon juice and rind, and let stand for 10 to 15 minutes. Mix well, and turn into pastry lined 9 inch pie plate. Dot with small pieces of butter or margarine. Cover with top crust.

Place pie on lowest rack in preheated oven. Bake for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 30 minutes longer. Serve warm or cold.

# Smith's Blueberry Cream Pie

## Ingredients

1 recipe pastry for a (10 inch) single crust pie  
1 cup white sugar  
2 egg yolks  
1 tablespoon quick-cooking tapioca  
1 pinch salt  
1 tablespoon lemon juice 1/4 cup milk  
1 quart fresh wild blueberries  
2 egg whites  
1 tablespoon all-purpose flour  
1 tablespoon white sugar

Preheat the oven to 425 degrees F (220 degrees C). Prepare pie pastry, and place into a 10 inch deep dish pie pan.

## Directions

In a large bowl, whip egg yolks with an electric mixer on high speed until pale. Gradually add 1 cup sugar while mixing. Mix until sugar has completely dissolved, and the yolks are thick and pale. This will take up to 15 minutes. Mix in the tapioca, salt and lemon juice. Stir in the milk, and then carefully fold in the blueberries. In a large glass or metal bowl, whip egg whites to stiff peaks. Fold egg whites into the blueberry mixture.

Combine the remaining 1 tablespoon of sugar with the flour, and sprinkle into the bottom of the unbaked pie crust. This will absorb extra juice, and keep the pie from leaking. Pour the filling into the prepared crust.

Bake for 10 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C). Bake for an additional 40 to 60 minutes, or until pie is set.

# Joan's Blueberry Meringue Pie

## Ingredients

1 (9 inch) pie shell, partially baked.  
4 cups wild blueberries  
1 cup white sugar  
1 teaspoon ground cinnamon  
3 tablespoons cornstarch  
2 tablespoons lemon juice  
2 egg whites  
1/4 cup white sugar

## Directions

Preheat the oven to 400 degrees F (200 degrees C)

In a large bowl, stir together the sugar, cinnamon and cornstarch. Add blueberries and lemon juice, and stir gently to coat berries. Pour into the pie crust.

Bake for 30 minutes in the preheated oven. When the pie is done, whip the egg whites in a large glass or metal bowl until soft peaks form. Gradually sprinkle in sugar while continuing to whip into a stiff meringue. Spread over the hot filling so that the meringue is sealed to the crust all around.

Bake for 10 more minutes, or until meringue is nicely browned. Cool to room temperature before refrigerating or serving.



# Basic Blueberry Pie

## Ingredients

3/4 cup white sugar  
3 tablespoons cornstarch  
1 pinch salt  
1 cup water  
4 cups fresh wild blueberries  
1 tablespoon butter  
1 (9 inch) pie crust, baked

## Directions

In a saucepan, combine sugar, cornstarch and salt. Stir in water and 1 cup of blueberries. Cook and stir over medium heat, until thick, approximately 8 to 10 minutes.

Add butter and let cool about 5 minutes. Stir in remaining blueberries.

Pour into baked pie shell and cool in the refrigerator for 2 to 4 hours.

# Linda's Blueberry Lemon Pie

## Ingredients

1 (9 inch) unbaked pie crust  
1 tablespoon butter 2/3 cup white sugar  
2 tablespoons all-purpose flour  
3 tablespoons lemon juice  
1 tablespoon grated lemon zest  
2 egg yolks  
1 cup milk  
2 egg whites  
1 3/4 cups fresh wild blueberries

## Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, cream butter. Mix in sugar, flour, lemon juice and lemon zest. Beat in egg yolks, then milk.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Gently fold into the lemon mixture. Pour filling into pie crust. Scatter blueberries evenly over the top.

Bake in the preheated oven for approximately 50 minutes, or until filling is set. Cover the pie with foil after about 30 minutes to avoid browning. Allow to cool slightly before serving.

# Yummy Sour Cream Blueberry Muffins

## Ingredients

2 cups biscuit/baking mix  
14 tablespoons sugar, divided  
2 eggs  
1 cup sour cream  
1 cup fresh or frozen wild blueberries

## Directions

In a bowl, combine the biscuit mix and 3/4 cup sugar. In another bowl, combine the eggs and sour cream; stir into the dry ingredients just until combined. Fold in blueberries. Fill greased muffin cups three-fourths full. Sprinkle with remaining sugar.

Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

# Montague Blueberry Muffins

## Ingredients

1/2 cup shortening  
1 cup white sugar  
1 teaspoon vanilla extract  
2 eggs  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup milk  
1 pint wild blueberries  
2 tablespoons white sugar

## Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease 12 muffin cups.

In a large bowl, cream together shortening and 1 cup sugar. Beat in eggs and vanilla. Combine flour, baking powder and salt, and stir into egg mixture alternately with the milk. Fold in blueberries. Spoon batter into prepared muffin cups and sprinkle with sugar.

Bake in preheat oven for 5 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake for 30 minutes more, until golden.

# Sharon's Blueberry Streusel Muffins

## Ingredients

1/3 cup sugar  
1/4 cup butter or margarine, softened  
1 egg, beaten  
2 1/3 cups all-purpose flour  
4 teaspoons baking powder 1/2 teaspoon salt  
1 cup milk  
1 teaspoon vanilla extract  
1 1/2 cups fresh or frozen wild blueberries

### STREUSEL:

1/2 cup sugar  
1/3 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
1/4 cup butter or margarine

## Directions

In a mixing bowl, cream sugar and butter. Add egg; mix well. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk. Stir in vanilla. Fold in blueberries.

Fill 12 greased or paper-lined muffin cups two-thirds full. In a small bowl, combine sugar, flour and cinnamon; cut in butter until crumbly. Sprinkle over muffins.

Bake at 375 degrees F or 176 degrees C for 25-30 minutes or until browned.

# Janet's Blueberry Spice Muffins

## Ingredients

1 3/4 cups all-purpose flour  
1/2 cup sugar  
2 1/2 teaspoons baking powder  
3/4 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 egg, lightly beaten  
3/4 cup milk  
1/3 cup butter or margarine, melted  
1 1/4 cups fresh or frozen wild blueberries

### TOPPING:

1 tablespoon sugar  
1/4 teaspoon ground cinnamon

## Directions

In a bowl, combine the dry ingredients. Combine egg and milk. Add egg mixture and butter to dry ingredients; stir just until moistened. Fold in blueberries.

Fill greased or paper-line muffin cups two-thirds full. Combine the topping ingredients; sprinkle over batter. Bake at 400 degrees F or 205 degrees C for 16-20 minutes or until a toothpick comes out clean.

Cool for 5 minutes before removing from pan to a wire rack.

# Rustic Blueberry Cream Cheese Muffins

## Ingredients

1 cup unbleached all-purpose flour  
1 1/4 cups buttermilk  
1 cup white sugar  
1/2 cup honey  
1/4 cup olive oil  
1 egg, lightly beaten  
1 1/2 cups whole wheat flour  
1 teaspoon salt  
1 tablespoon baking soda  
1 cup wild blueberries  
1 (8 ounce) package cream cheese, softened  
1/2 cup white sugar  
1 1/2 tablespoons unbleached all-purpose flour  
1 egg  
1/4 cup sour cream  
1 teaspoon vanilla extract

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a muffin pan, or use paper liners.

In a large bowl, combine 1 cup unbleached flour with buttermilk; let stand 5 minutes. Mix in 1 cup sugar, honey, oil and egg. Combine whole wheat flour, baking soda and salt in small bowl. Stir into white flour mixture just until moistened. Gently fold in the blueberries. Fill muffin cups with one tablespoon muffin batter, and one tablespoon filling. Top with one more tablespoon muffin batter.

To make the filling: In a medium bowl, combine cream cheese, 1/2 cup sugar, 1 1/2 tablespoon flour, egg, sour cream and vanilla. Blend until smooth.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean.

# Mary's Blueberry Muffins

## Ingredients

2 cups all-purpose flour  
1/3 cup sugar  
1 tablespoon baking powder  
1 teaspoon salt  
1 cup fresh or frozen wild blueberries, thawed  
1 egg  
1 cup milk  
1/4 cup butter or margarine, melted

## Directions

In a large bowl, combine flour, sugar, baking powder and salt. Add blueberries. In another bowl, beat egg and milk; stir in butter. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full.

Bake at 400 degrees F or 205 degrees C for 20-25 minutes or until muffins test done.



# Carol's Blueberry Oat Muffins

## Ingredients

1 1/4 cups all-purpose flour  
1 cup quick-cooking oats  
1/2 cup sugar  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 egg whites  
1/2 cup water  
1/3 cup vegetable oil  
1 cup fresh or frozen wild blueberries

## TOPPING

2 tablespoons sugar  
1/4 teaspoon ground cinnamon

## Directions

In a bowl, combine the first six ingredients. In another bowl, beat egg whites, water and oil. Stir into dry ingredients just until moistened. Fold in blueberries.

Fill paper-lined muffin cups or muffin cups coated with nonstick cooking spray three-fourths full. Combine sugar and cinnamon; sprinkle over muffins.

Bake at 400 degrees F or 205 degrees C for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

# Icy Blueberry Muffins

## Ingredients

4 cups all-purpose flour  
4 teaspoons baking powder 1/2 teaspoon salt  
1 cup butter or margarine, softened  
2 cups sugar  
4 eggs  
1 cup milk  
2 teaspoons vanilla extract  
2 cups frozen wild blueberries, unthawed

### TOPPING:

2 tablespoons sugar  
1/2 teaspoon ground nutmeg

## Directions

In a large bowl, combine the flour, baking powder and salt. In a mixing bowl, cream butter and sugar. Add eggs, milk and vanilla; mix well. Stir in dry ingredients just until moistened. Fold in frozen blueberries.

Fill greased or paper-lined muffin cups two-thirds full. Combine sugar and nutmeg; sprinkle over muffins. Bake at 375 degrees F or 190 degrees C for 20-25 minutes or until muffins test done. Cool in pan for 10 minutes before removing to a wire rack.

# Charming Blueberry Crumb Muffins

## Ingredients

1 1/3 cups all-purpose flour  
1/3 cup white sugar  
1/3 cup brown sugar  
1/2 teaspoon salt  
2 1/2 teaspoons baking powder  
1/3 cup vegetable oil  
2 eggs  
1/2 cup milk  
1 1/2 cups wild blueberries  
1/3 cup all-purpose flour  
1/4 cup butter, softened  
1 teaspoon ground cinnamon  
1/3 cup brown sugar

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease or line muffin pan.

In a large bowl, mix together the flour, white and brown sugars, salt, and baking powder. Stir in oil, eggs, and milk until well blended and very few lumps remain. Gently fold in blueberries being careful not to mash them. Fill muffin tins 2/3 full, or slightly more for a larger muffin top.

For the crumb topping, mix together the flour, softened butter, cinnamon, and brown sugar. Place a small amount on top of each muffin.

Bake muffins in the preheated oven for 20 to 30 minutes, or until a wooden skewer pierced in the center comes out clean and dry.

# Fast Blueberry Bread

## Ingredients

5 cups all-purpose flour  
1 1/2 cups sugar  
2 tablespoons baking powder  
1 teaspoon salt  
3/4 cup cold butter or margarine  
1 1/2 cups chopped walnuts  
4 eggs  
2 cups cold milk  
2 teaspoons vanilla extract  
3 cups fresh or frozen wild blueberries

## Directions

In a large bowl, combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Stir in walnuts. In a small bowl, beat eggs, milk and vanilla; stir into dry ingredients just until moistened. Gently fold in blueberries. Pour into two 9-in. x 5-in. x 3-in. loaf pans.

Bake at 350 degrees F or 176 degrees C for 65-75 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

# Zesty Blueberry Lemon Bread

## Ingredients

- 1/3 cup butter, melted
- 1 cup white sugar
- 1 lemon, juiced
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 tablespoons lemon zest
- 1 cup fresh wild blueberries
- 2 tablespoons lemon juice
- 1/4 cup white sugar

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4 Inch loaf pan. In a medium bowl, mix flour, baking powder and salt together and set aside.

In a large bowl, cream the butter and 1 cup sugar until light and fluffy. Add eggs, and beat well. Mix in the juice of 1 lemon. Add the flour mixture, alternating with the milk. Fold in the lemon zest and blueberries. Pour into prepared 8x4 inch loaf pan.

Bake for 60 to 70 minutes, or until a toothpick inserted into the cake comes out clean. For the glaze, combine 1/4 cup sugar with 2 tablespoons lemon juice. Drizzle over cake while still warm.

# Basic Blueberry Bread

## Ingredients

2 eggs  
1 cup white sugar  
1 cup milk  
3 tablespoons vegetable oil  
3 cups all-purpose flour  
1 teaspoon salt  
4 teaspoons baking powder  
1 cup fresh wild blueberries  
1/2 cup chopped walnuts

## Directions

Mix together beaten eggs with the sugar. Add milk and melted shortening or vegetable oil.

Sift together flour, salt, and baking powder. Combine mixtures, stirring only until blended. Carefully fold in fresh or frozen blueberries and broken walnut pieces.

Pour into greased 5 x 12 inch loaf pan. Bake at 350 degrees F (175 degrees C) for 50-60 minutes. Cool in pan but try to turn it out of pan before it is totally cool. It will be easier to remove. Can also be made in a normal size loaf pan or can be made into 2 pans.

# Blueberry Fruit Smoothie

## Ingredients

1 banana, chopped  
1 kiwi, sliced  
3/4 cup wild blueberries  
1 cup ice cubes  
1 (8 ounce) container vanilla yogurt

## Directions

Combine the banana, kiwi, blueberries, ice cubes, and vanilla yogurt in a blender; blend until smooth.

# Creamy Blueberry Slushy

## Ingredients

1 cup frozen wild blueberries  
1 cup frozen strawberries  
1 cup pineapple and orange juice blend  
1 cup vanilla yogurt  
2 teaspoons sugar  
6 ice cubes

## Directions

Place the blueberries, strawberries, juice, yogurt and sugar into the container of a blender. Process until smooth. Add the ice cubes, and process until small enough to fit through a straw, but large enough to crunch on. Pour into glasses, and drink through straws.



# Chocolate Blueberry Smoothie

## Ingredients

1 cup skim milk  
1 cup frozen wild blueberries  
1 (1 ounce) envelope instant hot chocolate mix  
1 tablespoon chocolate syrup

## Directions

Pour the milk, blueberries, hot cocoa mix, and chocolate syrup into the container of a blender. Blend to desired consistency, and pour into a tall glass.

# Delightful Blueberry Smoothie

## Ingredients

1 frozen banana, thawed for 10 to 15 minutes  
1/2 cup vanilla soy milk  
1 cup vanilla fat-free yogurt  
1 1/2 teaspoons flax seed meal  
1 1/2 teaspoons honey  
2/3 cup frozen wild blueberries

## Directions

Cut banana into small pieces and place into the bowl of a blender. Add the soy milk, yogurt, flax seed meal, and honey. Blend on lowest speed until smooth, about 5 seconds. Gradually add the blueberries while continuing to blend on low. Once the blueberries have been incorporated, increase speed, and blend to desired consistency.

# Apple Blueberry Smoothie

## Ingredients

1/4 cup apple juice  
1 tablespoon instant iced tea powder  
1/2 cup frozen wild blueberries  
1 frozen banana  
1 tablespoon lemon juice (optional)

## Directions

Place the apple juice, iced tea powder, blueberries, banana, and lemon juice into a blender pitcher. Blend on high until smooth.

# Ben's Chocolate and Blueberry Smoothie

## Ingredients

2 teaspoons cocoa powder  
1 teaspoon hot water  
1 cup milk  
4 tablespoons frozen wild blueberries  
1 teaspoon white sugar  
4 ice cubes

## Directions

Mix together the cocoa powder and water in a small bowl until the cocoa is dissolved.

Place the cocoa mixture, milk, blueberries, sugar, and ice cubes into a blender; cover and blend until smooth, 30 to 45 seconds. Serve cold.

# Blueberry Fruit Salad

## Ingredients

1 (20 ounce) can pineapple chunks  
1 (15 ounce) can sliced peaches  
4 cups fresh or frozen wild blueberries  
3 medium firm bananas, sliced  
1 cup green grapes, halved  
1 cup sliced fresh strawberries  
1 (3.4 ounce) package instant vanilla pudding mix  
3 tablespoons orange breakfast drink mix

## Directions

Drain pineapple and peaches, reserving juices; set aside. Combine the fruit in a large bowl. In another bowl, combine fruit juices with pudding and drink mixes; mix well. Pour over fruit and toss to coat.

# Bob's Blueberry Banana Salad

## Ingredients

2 cups sliced firm bananas  
1 1/2 cups fresh wild blueberries  
1 (11 ounce) can mandarin oranges, drained  
1/2 cup miniature marshmallows  
2 tablespoons flaked coconut  
1/2 cup sour cream

## Directions

In a bowl, combine the bananas, blueberries, oranges, marshmallows and coconut. Gently fold in the sour cream. Refrigerate leftovers.

# Brenda's Red, White, and Blueberry Fruit Salad

## Ingredients

1 pint strawberries, hulled and quartered  
1 pint wild blueberries  
1/2 cup white sugar  
2 tablespoons lemon juice  
4 bananas

## Directions

Mix the strawberries and blueberries together in a bowl, sprinkle with sugar and lemon juice, and toss lightly. Refrigerate until cold, at least 30 minutes. About 30 minutes before serving, cut the bananas into 3/4-inch thick slices, and toss with the berries.

# Karen's Blueberry Walnut Salad

## Ingredients

1 (10 ounce) package mixed salad  
1 pint fresh wild blueberries  
1/4 cup walnuts  
1/2 cup raspberry vinaigrette salad dressing  
1/4 cup crumbled feta cheese

## Directions

In a large bowl, toss the salad greens with the blueberries, walnuts, greens and raspberry vinaigrette. Top with feta cheese to serve.



# Tignish Blueberry Oat Cookies

## Ingredients

1/2 cup butter or margarine, softened  
1 cup packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
1 1/2 cups quick-cooking oats  
1 cup all-purpose flour  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1/4 teaspoon baking powder  
1 cup fresh or frozen wild blueberries

## Directions

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine oats, flour, cinnamon, salt, baking soda and baking powder; gradually add to the creamed mixture. Stir in the blueberries.

Drop by heaping tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F or 176 degrees C for 12-14 minutes or until golden brown. Remove to wire racks to cool.

# Morell Blueberry Cookies

## Ingredients

2 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 pinch salt 1/2 cup butter  
1 cup white sugar  
2 eggs, beaten  
1/2 teaspoon lemon extract  
1/2 cup milk  
1 cup fresh wild blueberries

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheet.

Sift together flour, baking powder and salt.

In a large bowl, cream butter or margarine with sugar. Beat in eggs and lemon flavoring. Mix in milk and flour mixture alternately in three parts, starting with the milk. Gently mix in blueberries.

Drop batter by tablespoons onto prepared sheets 1 1/2 inches apart.

Bake 12 to 15 minutes.

# Pam's Lemon Blueberry Drop Scones

## Ingredients

2 cups all-purpose flour 1/3 cup sugar  
2 teaspoons baking powder  
1 teaspoon grated lemon peel  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 cup lemon yogurt  
1 egg  
1/4 cup butter or margarine, melted  
1 cup fresh or frozen wild blueberries

### GLAZE:

1/2 cup confectioners' sugar  
1 tablespoon lemon juice  
1/2 teaspoon grated lemon peel

## Directions

In a large bowl, combine the first six ingredients. In another bowl, combine the yogurt, egg and butter. Stir into dry ingredients just until moistened. Fold in blueberries. Drop by heaping tablespoonfuls 2 in. apart onto a greased baking sheet.

Bake at 400 degrees F or 205 degrees C for 15-18 minutes or until lightly browned. Combine glaze ingredients; drizzle over warm scones.

# Summerside Blueberry Drop Cookies

## Ingredients

2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
1/4 cup milk  
1 egg  
1 cup white sugar  
1 teaspoon almond extract  
1 1/2 teaspoons lemon zest  
1 cup fresh wild blueberries

## Directions

In a large mixing bowl, cream the shortening, sugar, egg, milk, almond extract and lemon zest. Mix well after the addition of each ingredient. Combine the flour, baking powder and salt; blend into the sugar mixture. Fold in the blueberries. Cover and chill for 4 hours.

Preheat oven to 375 degrees F or 190 degrees C. Drop dough by teaspoonful onto ungreased cookie sheets, about 1 1/2 inches apart.

Bake 12 to 15 minutes in the preheated oven. Let the cookies cool on the baking sheets for a few minutes before transferring to wire racks to cool completely.

# Alberton Blueberry Almond Cookies

## Ingredients

1 1/2 cups white sugar  
1 cup shortening  
2 eggs  
1 pint fresh wild blueberries  
1 1/2 cups all-purpose flour  
1 1/2 cups whole wheat flour  
1 teaspoon salt  
1 1/2 teaspoons baking soda  
1 cup chopped almonds

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with aluminum foil or parchment paper. Puree blueberries in a food processor or blender.

In a medium bowl, cream sugar and shortening together. Beat in eggs, then stir in the blueberry puree. Sift together the all purpose flour, whole wheat flour, baking soda and salt; stir into the blueberry mixture. Finally, stir in the chopped almonds.

Drop dough by heaping teaspoons onto the prepared cookie sheets. Bake for 13 to 15 minutes in the preheated oven. Cool on the baking sheet or remove to cool on wire racks.

# Kathy's Blueberry Almond Scones

## Ingredients

2 tablespoons fresh wild blueberries  
2 tablespoons blueberry preserves  
1 tablespoon pomegranate juice  
5 tablespoons unsalted butter  
3/4 cup white sugar  
1 egg  
1/3 cup milk  
1 teaspoon almond extract  
2 teaspoons lemon zest  
1/2 teaspoon lemon juice  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup chopped almonds  
1 cup fresh wild blueberries

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line two baking sheets with parchment paper.

Place 2 tablespoons blueberries in a microwaveable bowl; heat in the microwave until very soft, about 20 seconds. Stir in the preserves and pomegranate juice; set aside.

Cream together the butter and sugar in a small bowl using an electric hand mixer. Beat in the egg. Add the milk, almond extract, lemon zest, lemon juice, and the blueberry mixture, continuing to beat until combined.

Sift together the flour, baking powder, baking soda, and salt in a bowl. Gradually add the flour mixture to the blueberry mixture, continually beating until you have a soft dough. Fold the almonds and 1 cup blueberries into the dough. Drop dough by rounded teaspoonfuls onto lined baking sheets.

Bake until golden brown, about 15 minutes.

# Your Basic Blueberry Scones

## Ingredients

2 cups all-purpose flour  
1/4 cup packed brown sugar  
1 tablespoon baking powder  
1/4 teaspoon salt  
1/4 cup butter,  
chilled 1 cup fresh wild blueberries  
3/4 cup half-and-half cream  
1 egg

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut butter into mixture of flour, sugar, baking powder, and salt. Add blueberries and toss to mix.

In separate bowl beat together cream and egg, and slowly pour into dry ingredients, stirring with rubber scraper until dough forms. Knead just until it comes together, 3 or 4 times. Don't overhandle.

Divide dough in half. On lightly floured board, shape each half into a 6-inch round. Cut into 6 wedges.

Bake on ungreased sheet about 20 minutes at 375 degrees F (190 degrees C). Serve warm!!

# Richmond Blueberry Stuffed French Toast

## Ingredients

16 slices firm white bread  
1 (8 ounce) package Neufchatel cheese, softened  
1 cup wild blueberries  
3 cups milk  
3 eggs  
1/3 cup maple syrup  
1 teaspoon vanilla extract  
1/4 cup white sugar  
1/4 teaspoon ground nutmeg  
1/4 cup white sugar  
2 tablespoons cornstarch  
1 cup water  
1 cup white sugar  
1 tablespoon butter  
1 cup wild blueberries

## Directions

Grease a 9x13 inch baking dish with butter. Cut 10 slices of the bread into 3/4 inch cubes. Spread Neufchatel cheese over one side of the remaining 6 slices of bread. Arrange the bread, cheese side up, in the baking dish. Sprinkle with 1 cup of the blueberries, then top with the bread cubes.

Whisk together the milk, eggs, maple syrup, vanilla extract, and 1/4 cup of sugar in a bowl. Pour over the bread. Cover and refrigerate overnight.

Preheat an oven to 350 degrees F (175 degrees C).

Mix together the nutmeg and 1/4 cup of sugar in a small bowl. Sprinkle over bread mixture. Cover with foil and bake in the preheated oven until a knife inserted into the center comes out clean, 20 to 30 minutes. Cool in the pan for 5 minutes before serving.

To make compote: Heat cornstarch, water and remaining 1 cup of sugar over medium heat and bring to a simmer, cooking until thickened, about 3 minutes. Remove from heat and stir in butter and the remaining 1 cup of blueberries. Serve with the French toast.



# JoAnn's Flourless Oatmeal Blueberry Pancakes

## Ingredients

2 cups quick cooking oats  
1 teaspoon ground cinnamon  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/3 cup honey  
4 egg whites  
1/4 cup milk  
1/4 cup coconut oil, melted  
1 teaspoon vanilla extract  
1 cup fresh or frozen wild blueberries

## Directions

Combine oats, cinnamon, baking powder, and salt in a bowl. Set aside. Mix honey, egg whites, milk, coconut oil, vanilla extract in a separately bowl. Stir the oat mixture into the egg mixture and mix well.

Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle and top with blueberries. Cook until bubbles form and the edges are dry, 2 to 3 minutes. Flip, and cook until browned on the other side. Repeat with remaining batter.

# Granny's Blueberry French Toast

## Ingredients

1 (1 pound) loaf Italian bread, cut into 1 inch cubes  
1 (8 ounce) package cream cheese, diced  
1 cup wild blueberries  
12 eggs  
2 cups milk  
1/3 cup maple syrup  
1 cup white sugar  
2 tablespoons cornstarch  
1 cup water  
1 cup wild blueberries  
1 tablespoon butter

## Directions

Place half of the bread cubes in a lightly greased 9x13 inch baking pan. Sprinkle cream cheese on top of bread cubes. Top with 1 cup blueberries and remaining bread. In a large bowl, beat together eggs, milk and maple syrup. Pour egg mixture over bread. Cover pan and refrigerate overnight.

The next morning, remove pan from refrigerator 30 minutes before baking. Preheat oven to 350 degrees F (175 degrees C).

Cover pan with aluminum foil and bake in preheated oven for 30 minutes. Uncover pan and bake for an additional 30 minutes, until golden brown and center is set.

To make Sauce: In a saucepan, combine sugar and cornstarch, add water. Boil over medium heat for 3 minutes, stirring constantly. Stir in blueberries and reduce heat. Simmer 8 to 10 minutes, or until the berries have burst. Stir in butter until melted. Serve the sauce over squares of French toast.

# Barry's Baked Blueberry French Toast

## Ingredients

24 slices day-old French bread  
1 (8 ounce) package reduced-fat cream cheese, cubed  
2/3 cup fat-free milk  
1/2 cup reduced-fat sour cream  
1/2 cup fat-free plain yogurt  
1/3 cup maple syrup  
1 teaspoon vanilla extract  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
2 cups egg substitute  
2 cups fresh or frozen wild blueberries  
confectioners' sugar

## Directions

Place 12 slices of bread in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. In a blender or food processor, combine cream cheese, milk, sour cream, yogurt, syrup, vanilla, nutmeg and cinnamon. Add egg substitute; cover and process until smooth. Pour half of the egg mixture over bread; sprinkle with blueberries. Top with the remaining bread and egg mixture. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees F or 190 degrees C for 30 minutes. Uncover; bake 20-30 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving. Dust with confectioners' sugar.

# Wellington Whole Wheat Blueberry Pancakes

## Ingredients

1 1/4 cups whole wheat flour  
2 teaspoons baking powder  
1 egg  
1 cup milk, plus more if necessary  
1/2 teaspoon salt  
1 tablespoon artificial sweetener  
1/2 cup blueberries

## Directions

Sift together flour and baking powder, set aside. Beat together the egg, milk, salt and artificial sweetener in a bowl. Stir in flour until just moistened, add blueberries, and stir to incorporate.

Preheat a heavy-bottomed skillet over medium heat, and spray with cooking spray. Pour approximately 1/4 cup of the batter into the pan for each pancake. Cook until bubbly, about 1 1/2 minutes. Turn, and continue cooking until golden brown.

# No Fuss Blueberry Pancakes

## Ingredients

1 cup all-purpose flour  
1 teaspoon baking powder  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground cinnamon  
1 tablespoon white sugar  
1 egg  
1/2 cup plain yogurt  
1/2 cup milk  
2 tablespoons vegetable oil  
3/4 cup fresh wild blueberries

## Directions

Preheat griddle over medium heat. Stir together the flour, baking powder, nutmeg, cinnamon and sugar, set aside.

In a medium bowl, stir together the egg, yogurt, milk and oil. Gradually stir in the flour mixture, then fold in the blueberries.

Pour batter onto hot greased griddle, two tablespoons at a time. Cook over medium heat until bubbles pop and stay open, then turn over and cook on the other side until golden.

# Terry's Terrific Blueberry Pancakes

## Ingredients

1 1/4 cups all-purpose flour  
1/2 teaspoon salt  
1 tablespoon baking powder  
1 1/4 teaspoons white sugar  
1 egg  
1 cup milk  
1/2 tablespoon butter, melted  
1/2 cup frozen wild blueberries, thawed

## Directions

In a large bowl, sift together flour, salt, baking powder and sugar. In a small bowl, beat together egg and milk. Stir milk and egg into flour mixture. Mix in the butter and fold in the blueberries. Set aside for one hour.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

# Georgetown Blueberry Waffles with Fast Blueberry Sauce

## Ingredients

3 egg yolks, beaten  
1 2/3 cups milk  
2 cups all-purpose flour  
2 1/4 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup melted butter  
3 egg whites, stiffly beaten  
2/3 cup wild blueberries  
1 1/2 cups wild blueberries  
3 tablespoons honey  
1/2 cup orange juice  
1 tablespoon cornstarch

## Directions

In a medium bowl, whisk together egg yolks and milk. Stir in flour, baking powder and salt. Stir in butter, and set mixture aside for about 30 minutes.

Preheat a lightly greased waffle iron.

Fold egg whites and 2/3 cup blueberries into the mixture. Scoop portions of the mixture into the prepared waffle iron, and cook until golden brown.

To prepare the sauce, in a medium saucepan over medium heat, mix 1 1/2 cups blueberries, honey and 1/4 cup orange juice. Bring to a boil. Mix remaining orange juice and cornstarch in a small bowl, and stir into the blueberry mixture. Stir constantly until thickened.

Serve warm over waffles.

# Martha's Oatmeal Blueberry Pancakes

## Ingredients

1 1/2 cups rolled oats  
1/2 cup all-purpose flour  
2 teaspoons white sugar  
1/4 teaspoon salt  
1 1/2 teaspoons baking soda  
1 teaspoon baking powder  
2 eggs  
2 cups buttermilk  
1 cup frozen wild blueberries

## Directions

Heat a lightly oiled griddle or frying pan over medium high heat.

In a large mixing bowl, mix together oats, flour, sugar, salt, baking soda and baking powder. Stir in eggs and buttermilk. Fold in blueberries.

Pour or spoon the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



# Debbie's Blueberry Flavored Waffles

## Ingredients

2 cups all-purpose flour  
3 teaspoons white sugar  
1 tablespoon baking soda  
2 eggs  
1 cup buttermilk  
1/3 cup butter, melted  
1 cup wild blueberries  
1 blueberry yogurt

## Directions

Preheat a lightly greased waffle iron.

In a medium bowl, mix flour, sugar and baking soda. In a small bowl, whisk together eggs, buttermilk and butter. Stir into the flour mixture, along with blueberries and blueberry yogurt.

Pour mixture into waffle iron in batches, and cook until crisp and golden brown.

# Patti's Stuffed Blueberry Toast

## Ingredients

1 (8 ounce) package cream cheese, softened  
3 tablespoons chopped almonds  
2 tablespoons light brown sugar  
1 teaspoon lemon juice  
8 slices bread  
3/4 cup wild blueberries, divided  
2 eggs  
3/4 cup milk  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
butter flavored cooking spray

## Directions

Stir the cream cheese, almonds, brown sugar, and lemon juice together in a bowl until the mixture is soft and thoroughly combined; spread over one side of each bread slice. Place 1/4 of the blueberries onto a bread slice; press down on the berries to keep them from rolling off. Top the blueberries with a cream cheese-spread slice. Repeat 3 more times with remaining berries to make 4 blueberry sandwiches.

Beat the eggs, milk, vanilla extract, and cinnamon together in a bowl until blended. Spray a skillet with cooking spray and heat over medium-low heat.

Dip each blueberry sandwich into the egg mixture on both sides; fry in the prepared skillet until golden brown, about 3 minutes per side.

# Donna's Blueberry French Toast Cobbler

## Ingredients

4 eggs  
1/2 cup milk  
1 teaspoon vanilla extract  
1/4 teaspoon baking powder  
10 (3/4 inch thick) slices day-old French bread  
4 1/2 cups unsweetened frozen wild blueberries  
1/2 cup sugar  
2 tablespoons butter or margarine, melted  
1 teaspoon cornstarch  
1 teaspoon ground cinnamon  
1 tablespoon butter or margarine, softened

## Directions

In a bowl, beat eggs, milk, vanilla and baking powder until smooth. Pour into a large shallow baking dish. Add bread slices, turning once to coat. Cover and chill for 8 hours or overnight.

Combine blueberries, sugar, melted butter, cornstarch and cinnamon. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Cover and chill 8 hours or overnight.

Remove both pans from the refrigerator 30 minutes before baking. Place prepared bread on top of blueberry mixture. Spread softened butter on top. Bake, uncovered, at 400 degrees F or 205 degrees C for 30-35 minutes or until toast is golden brown and blueberries are bubbly.

# Helen's Blueberry Dessert Squares

## Ingredients

1 cup all-purpose flour  
1 cup quick-cooking oats  
1 cup packed brown sugar  
1/2 teaspoon salt  
1/2 cup shortening  
2 1/2 cups fresh or frozen wild blueberries  
1/4 cup sugar

## Directions

In a large bowl, combine the flour, oats, brown sugar and salt. Cut in shortening until crumbly. Press half of the mixture into a greased 9-in. square baking dish. Bake at 350 degrees F or 176 degrees C for 10 minutes or until brown around the edges.

Combine the blueberries and sugar; sprinkle over crust. Top with remaining oat mixture; press down gently. Bake 35-40 minutes longer or until golden brown. Serve warm.

# Wendy's Blueberry Crumb Bars

## Ingredients

1 cup white sugar  
1 teaspoon baking powder  
3 cups all-purpose flour  
1 cup shortening  
1 egg  
1/4 teaspoon salt (optional)  
1 pinch ground cinnamon (optional)  
4 cups fresh wild blueberries  
1/2 cup white sugar  
3 teaspoons cornstarch

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a medium bowl, stir together 1 cup sugar, 3 cups flour, and baking powder. Mix in salt and cinnamon, if desired. Use a fork or pastry cutter to blend in the shortening and egg. Dough will be crumbly. Pat half of dough into the prepared pan.

In another bowl, stir together the sugar and cornstarch. Gently mix in the blueberries. Sprinkle the blueberry mixture evenly over the crust. Crumble remaining dough over the berry layer.

Bake in preheated oven for 45 minutes, or until top is slightly brown. Cool completely before cutting into squares.

# Cindy's Blueberry Ricotta Squares

## Ingredients

1 cup all-purpose flour  
3/4 cup white sugar  
1 1/4 teaspoons baking powder  
1/3 cup milk  
1/4 cup shortening 1 egg  
1/2 teaspoon lemon extract  
1 1/2 cups blueberries  
2 eggs, beaten  
1 1/4 cups ricotta cheese  
1/3 cup white sugar  
1/4 teaspoon vanilla extract

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

In a large bowl, stir together the flour, 3/4 cup of sugar, and baking powder. Add the milk, shortening, 1 egg, and lemon extract, and use an electric mixer to mix on low speed for 1 minute, then on medium speed for 1 minute. Pour the batter into the prepared pan, and spread evenly. Sprinkle blueberries over the batter.

In a medium bowl, stir together 2 beaten eggs, ricotta cheese, 1/3 cup of sugar, and vanilla extract. Spoon this mixture over the blueberries, and spread evenly.

Bake for 55 to 60 minutes in the preheated oven, until a knife inserted near the center comes out clean. Cool completely before cutting into squares and serving.

# Arnold's Blueberry-Almond Energy Bars

## Ingredients

1/2 pound almonds  
1/4 cup raw sesame seeds  
1/4 cup raw sunflower seeds  
1 1/2 cups rolled oats  
1/2 cup unsweetened, dried cranberries  
1 cup unsweetened, dried wild blueberries  
2/3 cup maple syrup  
1 teaspoon ground cinnamon

## Directions

Preheat an oven to 275 degrees F (135 degrees C). Lightly grease a 9-inch square baking dish.

Grind the almonds, sesame seeds, sunflower seeds, and oats in a food processor until they resemble a coarse meal. Stir the ground mixture in a bowl with the cranberries, blueberries, maple syrup, and cinnamon until evenly combined. Moisten your hands with water and press the mixture into the prepared pan.

Bake in the preheated oven until toasted, about 1 hour until toasted. Cool completely in the baking dish. Cut into 16 bars. Store in an airtight container at room temperature up to 1 week.

# Rachel's Blueberry Oat Bars

## Ingredients

1 1/2 cups all-purpose flour  
1 1/2 cups quick-cooking oats  
1 1/2 cups sugar, divided  
1/2 teaspoon baking soda  
3/4 cup cold butter  
2 cups fresh or frozen wild blueberries  
2 tablespoons cornstarch  
2 tablespoons lemon juice

## Directions

In a bowl, combine flour, oats, 1 cup sugar and baking soda. Cut in butter until mixture resembles coarse crumbs. Reserve 2 cups for topping. Press remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking pan; set aside.

In a saucepan, combine blueberries, cornstarch, lemon juice and remaining sugar. Bring to a boil; boil for 2 minutes, stirring constantly. Spread evenly over the crust. Sprinkle with the reserved crumb mixture. Bake at 375 degrees F for 25 minutes or until lightly browned. Cool before cutting.



# Simple Blueberry Bars

## Ingredients

1 cup all-purpose flour  
1 1/4 teaspoons baking powder  
1/2 cup shortening  
3/4 cup white sugar  
3 eggs  
3/4 teaspoon almond extract  
1/3 cup milk  
1 1/2 cups fresh wild blueberries  
1/3 cup confectioners' sugar  
6 tablespoons cream cheese, softened  
1 teaspoon almond extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

To make the crust: Cream shortening, sugar, one egg, milk and almond extract in a large bowl. Mix in flour and baking powder, stirring constantly. Spread crust evenly in baking pan. Top with blueberries.

To make the topping: In a medium bowl, beat two eggs, and cream cheese until smooth. Stir in powdered sugar and almond extract. Spread over blueberries.

Bake 55 to 60 minutes, or until firm to the touch. Cool in pan before cutting.

# John's No-Bake Blueberry Squares

## Ingredients

- 1 1/2 cups graham cracker crumbs
- 3 tablespoons white sugar
- 1/2 cup butter or margarine, melted
- 1 (8 ounce) package cream cheese, softened
- 1 cup white sugar
- 1/4 teaspoon salt
- 2 teaspoons vanilla extract
- 1/2 teaspoon lemon juice
- 1 (8 ounce) tub frozen whipped topping, thawed
- 3 cups frozen wild blueberries

## Direction

In a medium bowl, stir together the graham cracker crumbs and 3 tablespoons of sugar. Mix in the melted butter. Sprinkle evenly into the bottom of a 9 inch square baking dish, and pack down into a solid crust.

In a large bowl, beat cream cheese with 1 cup of sugar until smooth. Stir in salt and lemon juice. Fold in the whipped topping until well blended, then fold in the frozen blueberries. Spoon over the crust in the baking dish, and spread evenly. Cover with plastic wrap and refrigerate for at least 1 hour before slicing into squares and serving.

# Island Blueberry Buckle

## Ingredients

1/4 cup butter, softened  
3/4 cup sugar  
1 egg  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup milk  
2 cups fresh wild blueberries

### TOPPING:

2/3 cup sugar  
1/2 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
1/3 cup cold butter

## Directions

In a small mixing bowl, cream butter and sugar. Beat in the egg. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in the blueberries. Pour into greased 9-in. square baking pan.

For topping, combine the sugar, flour and cinnamon in a bowl; cut in butter until crumbly. Sprinkle over blueberry mixture. Bake at 375 degrees F or 190 degrees C for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

# Classic Blueberry Buckle

## Ingredients

1/4 cup butter  
3/4 cup white  
sugar 1 egg  
1/2 cup milk  
2 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons salt  
2 cups wild blueberries  
1/4 cup butter  
1/2 cup white sugar  
1/2 teaspoon ground cinnamon  
1/3 cup all-purpose flour

## Directions

Preheat oven to 375 degrees F (190 degrees C); lightly grease and flour a 9x13 inch baking dish.

In a large bowl, cream together 1/4 cup butter and 3/4 cup sugar. Beat in egg. Beat in milk. Combine 2 cups flour, baking powder, and salt, and stir into butter mixture. Finally, fold in blueberries and spread mixture into prepared baking dish.

In a small bowl combine 1/4 cup butter, 1/2 cup sugar, cinnamon and 1/3 cup flour. Mix together until mixture resembles coarse crumbs, then sprinkle over blueberry mixture.

Bake 45 to 50 minutes, until topping is golden.

# Myrtle's Maritime Blueberry Buckle

## Ingredients

1 cup all-purpose flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/4 cup shortening  
1/2 cup white sugar  
1 egg  
1/3 cup milk  
2 cups fresh wild blueberries  
1/2 cup white sugar  
1/3 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
1/4 cup softened butter

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch square baking dish. Whisk 1 cup flour, the baking powder, and salt together in a mixing bowl.

Beat the shortening and 1/2 cup sugar with an electric mixer in a large bowl until light and fluffy. Beat in the egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Pour the batter into prepared pan, then sprinkle evenly with blueberries. Combine 1/2 cup sugar, 1/3 cup flour, cinnamon, and butter in a bowl with a fork until crumbly and evenly mixed. Sprinkle evenly over the blueberries.

Bake in the preheated oven until a toothpick inserted into the buckle comes out clean, about 35 minutes. Allow to cool before serving warm.

# Ultimate Blueberry Buckle

## Ingredients

3/4 cup white sugar  
1/4 cup shortening  
1 egg  
1/2 cup milk  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 cups fresh wild blueberries  
1/2 cup white sugar  
1/3 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
1/4 cup butter, softened

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 8x8 inch pan.

Cream together 3/4 cup sugar, shortening, and egg.

In a separate bowl mix together 2 cups flour, baking powder, and salt. Stir into sugar mixture, alternating with milk. Stir in blueberries. Pour into greased 8x8 inch pan.

To make topping: Combine 1/2 cup sugar, 1/3 cup flour, cinnamon, and butter. Sprinkle over cake batter.

Bake at 375 degree F (190 degrees C) for 25-30 minutes.

# Fantastic Blueberry Cobbler

## Ingredients

3 cups fresh wild blueberries  
3 tablespoons white sugar  
1/3 cup orange juice  
2/3 cup all-purpose flour  
1/4 teaspoon baking powder  
1 pinch salt  
1/2 cup butter, softened  
1/2 cup white sugar  
1 egg  
1/2 teaspoon vanilla extract

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In an 8 inch square baking dish, mix blueberries, 3 tablespoons sugar, and orange juice. Set aside. In a small bowl, thoroughly mix flour, baking powder, and salt. Set aside.

In a medium bowl, cream butter and 1/2 cup sugar until light and fluffy. Beat in egg and vanilla extract. Gradually add flour mixture, stirring just until ingredients are combined. Drop batter by rounded tablespoons over blueberry mixture. Try to cover as much of filling as possible.

Bake in preheated oven for 35 to 40 minutes, until topping is golden

# Flo's Blueberry Apple Cobbler

## Ingredients

1 tablespoon butter, melted  
9 gingersnap cookies, crushed

### FILLING:

4 large tart apples, peeled  
1 tablespoon butter  
3/4 cup sugar  
3/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
3 cups fresh wild blueberries  
2 tablespoons lemon juice  
1 tablespoon grated orange peel

### TOPPING:

1 cup all-purpose flour  
3 tablespoons brown sugar  
6 tablespoons cold butter

## Directions

Spread butter over the bottom of an 8-in. square baking dish. Sprinkle with gingersnap crumbs; press down 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 prepared baking dish. Top with blueberry mixture and topping (dish will be full). Bake at 350 degrees F or 176 degrees C for 35-40 minutes or until bubbly.



# Belle's Blueberry Peach Cobbler

## Ingredients

1/2 cup packed brown sugar  
3 tablespoons cornstarch  
1/4 teaspoon ground mace  
unsweetened apple juice  
5 cups sliced peeled peaches  
1 cup fresh or frozen wild blueberries  
1/2 cup chopped pecans  
1 tablespoon butter  
1 tablespoon lemon juice

### TOPPING:

1 cup all-purpose flour  
1/3 cup sugar  
1 1/2 teaspoons baking powder  
Dash salt  
1/4 cup cold butter  
1/4 cup milk  
1 egg, lightly beaten

## Directions

In a large saucepan, combine the brown sugar, cornstarch and mace. Stir in juice until blended. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add the peaches, blueberries, pecans, butter and lemon juice. Pour into a greased shallow 2-qt. baking dish.

For topping, in a small bowl, combine the flour, sugar, baking powder and salt. Cut in butter until coarse crumbs form. Stir in milk and egg. Spoon over fruit mixture. Bake at 400 degrees F or 205 degrees C for 25-30 minutes or until bubbly and a toothpick inserted in the topping comes out clean. Serve warm.

# Red Isle Blueberry Cobbler

## Ingredients

2 1/2 cups fresh or frozen wild blueberries  
1 teaspoon vanilla extract  
1/2 lemon, juiced  
1 cup white sugar, or to taste  
1/2 teaspoon all-purpose flour  
1 tablespoon butter, melted  
1 3/4 cups all-purpose flour  
4 teaspoons baking powder  
6 tablespoons white sugar  
5 tablespoons butter  
1 cup milk  
2 teaspoons sugar  
1 pinch ground cinnamon

## Directions

Lightly grease an 8 inch square baking dish. Place the blueberries into the baking dish, and mix with vanilla and lemon juice. Sprinkle with 1 cup of sugar and 1/2 teaspoon of flour, then stir in the tablespoon of melted butter. Set aside.

In a medium bowl, stir together 1 3/4 cups of flour, baking powder, and 6 tablespoons sugar. Rub in the 5 tablespoons butter using your fingers, or cut in with a pastry blender until it is in small pieces. Make a well in the center, and quickly stir in the milk. Mix just until moistened. You should have a very thick batter, or very wet dough. You may need to add a splash more milk. Cover, and let batter rest for 10 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Spoon the batter over the blueberries, leaving only a few small holes for the berries to peek through. Mix together the cinnamon and 2 teaspoons sugar; sprinkle over the top.

Bake for 20 to 25 minutes in the preheated oven, or until the top is golden brown. A knife inserted into the topping should come out clean - of course there will be blueberry syrup on the knife. Let cool until just warm before serving. This can store in the refrigerator for 2 days.

# Delicious Blueberry Cobbler

## Ingredients

3 cups fresh blueberries  
1/2 lemon  
1 1/8 cups white sugar  
4 1/2 tablespoons butter, softened  
1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
3/4 cup whole milk  
1 1/2 cups white sugar  
3/4 teaspoon salt  
1 1/2 tablespoons cornstarch  
1 pinch ground cinnamon  
3/4 cup boiling water

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease an 11x7 inch baking dish.

Spread the blueberries out to cover the entire bottom of the baking dish. Squeeze the juice from the lemon over them. In a medium bowl, stir together the butter and 1 1/8 cups sugar until smooth. Stir in flour and baking powder alternately with the milk until smooth. Batter will be thin. Spoon over the berries, and spread evenly.

In a small bowl, stir together 1 1/2 cups of sugar, salt, and cornstarch. Sprinkle over the top of the batter. Dust with a pinch of cinnamon, then pour the boiling water over the entire dish.

Bake for 45 minutes in the preheated oven, or until golden brown.

# Groovy Blueberry Grunt

## Ingredients

4 cups fresh wild blueberries  
1 cup sugar  
1 cup water  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
2 tablespoons grated orange peel  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
3/4 cup milk heavy cream

## Directions

In a skillet, combine blueberries, sugar, and water; bring to a boil. Simmer, uncovered, for 20 minutes. In a bowl, combine the next six ingredients; stir in milk just until moistened (dough will be stiff).

Drop by tablespoonfuls over blueberries. Cover and cook 10-15 minutes or until dumplings are puffed and test done. Serve warm with cream if desired.

# Nancy's Blueberry Grunt

## Ingredients

3 cups fresh wild blueberries  
1 cup white sugar  
2 tablespoons shortening  
1/2 cup white sugar  
1 egg  
1 cup milk  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 pinch salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange the blueberries in the bottom of a casserole dish; sprinkle 1 cup sugar over the blueberries.

Cream together the shortening, 1/2 cup sugar, and egg. Add the milk, flour, baking powder, and salt. Beat until evenly combined. Drop by spoonfuls on top of the blueberries.

Bake in preheated oven until golden brown, about 30 minutes.

# Maggie's Blueberry Turnovers

## Ingredients

1 (8 ounce) package refrigerated crescent rolls  
1/2 cup fresh wild blueberries  
1/4 cup confectioners' sugar  
1/4 cup prepared vanilla frosting (optional)

## Directions

Preheat oven to 375 degrees F (190 degrees C). Roll out crescent dough triangles onto a baking sheet.

Place 1 tablespoon blueberries on the widest end of each triangle. Sprinkle 1/2 teaspoon confectioners' sugar over blueberries on each roll. Beginning with the wide end, roll up each crescent around blueberries; pinch both sides to seal completely.

Bake in the preheated oven until golden, about 12 minutes. Remove to cool on a wire rack for 5 minutes; dust with the remaining confectioners' sugar. Drizzle with the vanilla frosting.

# Wilder's Blueberry Crisp

## Ingredients

2 cups wild blueberries  
1/4 cup margarine, softened  
3/4 cup white sugar  
1 cup self-rising flour  
1/2 cup milk  
3/4 cup white sugar  
1 tablespoon cornstarch  
1/4 teaspoon ground nutmeg  
1 cup boiling water

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the blueberries into an 8x8 inch square baking dish. In a medium bowl, cream together the margarine and 3/4 cup sugar until smooth. Stir the flour into the creamed mixture alternately with the milk. Spoon batter over blueberries. Mix together the remaining 3/4 cup sugar with the cornstarch and nutmeg. Sprinkle over the top. Pour boiling water over the whole thing.

Bake for 1 hour in the preheated oven. Cool for at least 10 minutes to set. Serve with whipped topping or vanilla ice cream.

# Bart's Blueberry Apple Crisp

## Ingredients

4 cups sliced peeled tart apples  
2 cups wild blueberries  
2 tablespoons brown sugar  
1 cup all-purpose flour, divided  
3/4 cup sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 egg, beaten  
1/2 cup butter, melted

## Directions

Place apples in a greased 11-in. x 7-in. x 2-in. baking dish. Top with blueberries. Mix brown sugar and 2 tablespoons flour; sprinkle over fruit. Combine sugar, baking powder, salt, cinnamon, nutmeg and remaining flour. Stir in egg with a fork until mixture is crumbly. Sprinkle over fruit; drizzle with butter. Bake at 350 degrees F or 176 degrees C for 55 -60 minutes or until apples are tender. Serve warm.



# Fast Blueberry Refrigerator Jam

## Ingredients

4 cups fresh or frozen wild blueberries  
2 cups sugar  
1 (3 ounce) package lemon flavored gelatin

## Directions

In a large saucepan, combine all three ingredients. Bring to a boil. Cook and stir for 2 minutes. Pour into jars; refrigerate.