

BLUEBERRY-LEMONADE ICE CREAM PIE

10 inch ready-made cookie crumb crust

Filling:

6-ounce can frozen lemonade concentrate, partially thawed
2 cups vanilla ice cream (or frozen yogurt), softened
8-ounce container non-dairy whipped topping, thawed
1 ½ cups BLUEBERRIES

Mix lemonade concentrate, ice cream and whipped cream. Fold in BLUEBERRIES. Spread into prepared pie shell and freeze. You may top with ½ cup chopped nuts if you like.

ORANGE-BLUEBERRY FREEZER PIE

10 inch cookie crumb or graham cracker crumb crust

Filling:

2 cups orange sherbet, softened
8-ounce whipped cream
½ cup mandarin oranges
1 ½ cup BLUEBERRIES

Mix all ingredients and spread into the pie shell and freeze.

Poppy Seed Cake with Blueberry Glaze (Recipe found on www.joythebaker.com)

Cake ingredients:

2 ½ cups all-purpose flour
1 ½ cup sugar
1 teaspoon baking soda
1 teaspoon salt
1 ⅓ cup canola oil
1 cup buttermilk
2 eggs
1 teaspoon white vinegar
1 teaspoon vanilla extract
2 Tablespoons poppy seeds
1 ½ cups blueberries

Blueberry glaze ingredients:

¼ cup frozen blueberries, thawed but not drained or fresh blueberries
1 ½ cup powdered sugar
¼ teaspoon vanilla extract
½ teaspoon fresh lemon juice
2 teaspoons buttermilk (or regular milk will do)

Cake directions:

Preheat oven to 325⁰ F. Place a rack in middle of oven. Grease & flour a 10" Bundt pan.
In a medium bowl whisk together the flour, sugar, baking soda, & salt.
In a 2nd bowl whisk together the canola oil, buttermilk, egg, vinegar, & vanilla extract.
Add the wet ingredients to the dry ingredients all at once. Whisk together until just combined and no lumps remain. Stir in poppy seeds. Fold in 1 1/2 cups of blueberries to just before baking. Pour the batter into the prepared baking pan and bake for 35-45 minutes or until a cake tester inserted into the center comes out clean.

Allow the cake to cool in the pan for 20 minutes. Carefully run a butter knife along the edges of the cake to assure that it is well loosened before inverting the cake onto a wire rack to cool.

Blueberry glaze directions:

Mash the thawed blueberries in a medium bowl releasing lots of juice and pulp.
Remove and discard most of the blueberry skins.
Add the vanilla extract, buttermilk, and lemon juice. Add the powdered sugar and whisk to combine.
If the mixture is too thick add more milk to reach the desired consistency. If too thin add more powdered sugar.

Drizzle the glaze over the completely cooled Bundt cake and allow to set for 20 minutes before serving.

BLUEBERRY BANANA PUDDING RECIPE

3/4 cup sugar, divided
1/3 cup flour
1/2 tsp salt
3 eggs, separated
2 cups milk
1 tsp vanilla
About 45 vanilla wafers
1cup – 1-1/2 cup blueberries

Preheat oven to 350 degrees. Mix in a heavy saucepan or double boiler the sugar, flour, and salt. Blend in 3 egg yolks and milk. Cook stirring constantly until thickened. Remove from heat and stir in vanilla and fold in blueberries.

Assemble by placing a small amount of pudding on the bottom of the dish; follow with a layer of vanilla wafers then pudding and more wafers; end with a layer of pudding. Make a meringue by beating the egg whites on high with an electric mixer until soft peaks form, gradually add the remaining 1/4 cup sugar and beat until stiff peaks form. Spread evenly on top of pudding in the baking dish. Bake for about 15 minutes to brown the meringue.

BLUEBERRY CRUNCH

1 can crushed pineapple
3 cups blueberries
½ cup sugar
1 box yellow cake mix
1 stick butter, melted
1C chopped pecans (optional)
2 T sugar

Preheat oven to 350 degrees. Grease a 9X13 baking dish. Pour in the crushed pineapple and cover with berries. Sprinkle with ½ cup of sugar (you can omit this sugar). Sprinkle the box of yellow or yellow-butter cake mix or white cake mix on top of berries. Drizzle on melted butter. Top with nuts and 2 T. sugar if desired. Bake for 35-40 minutes until slightly browned.

BLUEBERRY-RASPBERRY GLAZED COBBLER

1-1/2 cup blueberries
1-1/2 cup raspberries
1 cup flour
1 tsp baking powder
1/2 tsp salt
1/2 cup sugar
1/2 cup milk
3 T. melted butter
1 tsp vanilla

Topping:

¾ cup sugar
1 T. cornstarch
1 cup boiling water

Preheat oven to 350 degrees. Place berries into a buttered 9 inch square baking dish. Mix flour, baking powder, salt, and ½ cup sugar in a bowl. Add milk, butter and vanilla. Beat until smooth; spread batter over berries. Mix ¾ cup sugar, and cornstarch; sprinkle evenly over batter. Pour boiling water on top. Bake 40-45 minutes until lightly browned. Variation: try with all blueberries or blueberries and peaches