

JOHNSON BLUEBERRY FARM

2007 Blueberry Recipes Demonstrated on WTOK-TV

BLUEBERRY-PECAN SHORTBREAD SQUARES

Great taste with just a "hint" of lime!

3/4 cup chopped pecans	1- 1/2 cup powdered sugar
2 1/4 cup flour	1/4 tsp vanilla extract
1/2 tsp salt	2 1/2 cups BLUEBERRIES
1 cup butter, softened	2 T sugar
	1 tsp grated lime rind

Place the pecans in a single layer in a shallow pan and bake at 350 degrees for 8 min.

Mix together the pecans, flour, and salt in a small bowl. In a large mixing bowl, beat 1 cup butter and the powdered sugar at medium speed for 2 minutes, until fluffy. Gradually add flour mixture, beating at low speed for 30 seconds after each addition until a dough forms and holds together. Press 2 cups of the dough in a thick layer onto the bottom of a lightly greased 13x9 inch pan. Top evenly with fresh BLUEBERRIES. Combine granulated sugar and lime rind and sprinkle evenly over BLUEBERRIES. Crumble remaining dough over BLUEBERRIES. Bake at 350 for 45-50 minutes or until golden brown. Cool shortbread in the pan for 2 hours. Cut into squares before serving.

BLUEBERRY CRISP

Great served warm with icecream.

5 cups BLUEBERRIES
1 T lemon juice
1 tsp vanilla extract

Topping:

1/4 cup butter, cut up
3/4 cup brown sugar
1/2 cup flour
1/2 tsp cinnamon
3/4 cup oatmeal (uncooked)

Preheat oven to 375 degrees. Spread BLUEBERRIES evenly onto bottom of a lightly greased 13x9 glass baking dish. Mix lemon juice and vanilla and sprinkle over BLUEBERRIES. Combine all topping ingredients in a bowl and sprinkle evenly over BLUEBERRIES. Bake 35-40 minutes. 10 servings

BLUBERRY- RASPBERRY CHOCOLATE COBBLER

Wonderful flavors!

2 -1/2 cups BLUEBERRIES	1/2 cup chocolate syrup
1/2 cup raspberries	1/2 cup butter or margarine
1 cup granulated sugar, divided	1 cup flour
2 T water	1 T baking powder
	1 cup milk

Preheat oven to 350 degrees. Mix berries, 1/4 cup sugar and water; set stand a few minutes. Place butter in a 9 inch square baking dish; melt in oven. Mix flour, 3/4 cup sugar and baking powder. Stir in milk. Pour batter over melted butter. Drizzle with chocolate syrup. Spoon berry mixture over top, including liquid. Bake 40-45 minutes or until a toothpick comes out clean. Let stand 10 minutes before serving with icecream. 6 servings

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ANDREA WILLIAM'S CHILDHOOD BIRTHDAY CAKE

Andrea is an anchor person for the "Good Morning Meridian" news show on WTOK-TV. Andrea had been mentioning this recipe for years. She said one of her favorite Aunts made this for her birthdays as a child. She had been trying to get me this recipe for some years. This recipe was finally located and passed on to me in July 2007. Sadly, this was just about two weeks before this sweet Aunt "passed away".

- 1 angel food cake
- 1 -8 oz package of cream cheese ,softened
- 1- 8 oz box of cool whip
- 1/2 cup granulated sugar
- 1/2 cup powdered confectioners sugar
- 1 can blueberry pie filling (*or use the "HOMEMADE" recipe below)

Slice the angel food cake into three layers. Mix together cool whip, cream cheese, and sugar. Spread between layers and on top. Dribble some pie filling between the layers and on top of the assembled cake. Chill. Served cold.

"HOMEMADE" BLUEBERRY PIE FILLING

This is also great as a pancake and waffle topping!

- 2 cups BLUEBERRIES
- 2-3 T cornstarch
- 1/2 cup water
- 1/2 cup sugar
- 1 T lemon juice

Place ingredients in a sauce pan and cook, stirring over medium heat until mixture thickens and becomes dark blue and glossy colored. Allow to cool and then chill before using on the cake above. More fresh BLUEBERRIES may be stirred into the prepared filling if desired.

BLUEBERRY-BANANA NUT BREAD

- 2/3 cup sugar
- 1-1/3 cup flour
- 1/2 cup butter or margarine
- 2 tsp baking powder
- 2 eggs
- 1 tsp baking soda
- 1/4 cup dairy sour cream
- 1 tsp salt
- 2 large, ripe bananas, well-mashed
- 3/4 cup chopped nuts
- 1 tsp vanilla extract
- 1-1/2 cup BLUEBERRIES

Preheat oven to 350 degrees. Beat sugar and butter until light and fluffy. Beat in eggs. Stir in sour cream, bananas and vanilla until well blended. Mix flour, baking powder, baking soda, and salt. Stir into creamy mixture; mix well. Fold in nuts and BLUEBERRIES. Pour mixture into a greased 9x5 loaf pan. Bake about an hour. Cool 5 minutes. Loosen bread from the sides of loaf pan; remove and cool completely.