

BLUEBERRY CAKE RECIPES 2004

BLUEBERRY POUND CAKE

1 cup butter, softened	3 cups flour, divided
2 cups sugar	½ tsp salt
4 eggs	1 tsp baking powder
1 tsp vanilla	2 cups BLUEBERRIES

Cream butter and sugar. Add eggs one at a time and beat until light and fluffy. Add vanilla. Sift 2 cups flour, salt and baking powder together. Add sifted ingredients to creamed mixture and beat. Dredge BLUEBERRIES in the remaining 1 cup of flour. Fold berry mixture gently into batter. Pour into a tube or bunt pan which has been buttered and coated with sugar. Bake in a preheated oven at 325 for 1 hour and 15 minutes. Cool. Freezes well. This cake is a favorite at the beach!

BLUEBERRY CREAM CHEESE CAKE

1 box yellow butter cake mix	1 (8 oz) cream cheese, softened
½ cup oil	3 eggs
1 to 1 ½ cups BLUEBERRIES	

Mix together all ingredients except BLUEBERRIES. Blend until smooth. Fold in BLUEBERRIES. Bake in a greased and floured tube or bunt pan. Bake at 325 for 1 hour or until done. Cool. Can dust with powdered sugar or drizzle a citrus glaze on top when cool. It is good just as it is!

BLUEBERRY-ALMOND COFFEECAKE

1 cup flour	TOPPING:
½ cup sugar	¼ cup sliced almonds
¾ tsp baking powder	1 T brown sugar
¾ tsp salt	¼ tsp cinnamon
¼ tsp baking soda	
1 cup BLUEBERRIES, divided	
2/3 cup buttermilk	
2 T butter or margarine, melted	
1 tsp vanilla	
¼ tsp almond extract	
1 egg	

Preheat oven to 350 degrees. Combine the first five ingredients in a large bowl. Add 2/3 cup of BLUEBERRIES and toss well. Combine buttermilk, butter, extracts and egg in a separate bowl, stirring well with a whisk. Add to flour mixture, stirring until just moistened. Spoon batter into a greased 8 inch square baking dish or pan. Top with 1/3 cup of BLUEBERRIES. Make topping by combining almonds, brown sugar and cinnamon. Sprinkle over BLUEBERRIES. Bake at 350 for 35 min.

JOHNSON BLUEBERRY FARM

BLUEBERRY SWIRL CHEESECAKE

3 (8oz) cream cheese, softened
1 ¼ cup sugar
3 T flour
½ tsp salt
4 large eggs
1 (8oz) sour cream
1 tsp vanilla
1 T lemon rind, grated
1 ½ cups BLUEBERRIES

CRUST:

1 ½ cups finely chopped almonds
¼ cup sugar
3 T butter, softened
1 T flour

Combine the ingredients for the crust in a small bowl. Press mixture into bottom and up the sides of a lightly greased 9 inch springform pan and set aside. Beat the cream cheese with a mixer until smooth. Combine 1 ¼ cups sugar, 3 T flour and salt. Add to cream cheese beating until blended. Add eggs, 1 at a time, beating well after each. Add sour cream, vanilla and lemon rind, beating until just blended. Gently stir in the BLUEBERRIES. Pour into baking pan. Bake at 300 for 1 hour and 10 minutes. Turn oven off and leave door open slightly for 30 minutes. remove and cool on cooling rack before trying to remove sides of pan. Chill 8 hours before serving. Wonderful!

ORANGE-PINEAPPLE BLUEBERRY RIBBON CAKE

1 yellow butter cake mix
¼ cup oil
3 eggs
1 (11oz) can undrained Mandarin oranges
1 ½ cups of BLUEBERRIES

ICING:

1 (8oz) Cool whip
1 lg. pkg instant vanilla pudding
1 (20oz) can crushed pineapple,
(undrained)

Blend for 3 min. with a mixer the cake mix, oil, eggs and Mandarin oranges. Fold in the BLUEBERRIES. Pour in greased and floured 9 inch cake pans. May use 2 or 3 pans. Bake at 350 until done. Cool layers then assemble putting a layer of icing between layers and ice the outside. Store in refrigerator. Light and refreshing!

FORTH OF JULY FLAG CAKE

Take any cake—baked or use a bought pound cake or angle food cake. Cover with whipped cream or a white icing. Decorate like the American Flag using sliced strawberries for the stripes and BLUEBERRIES for the stars. Kids enjoy preparing this.

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OPEN June and July /Mon. -Sat./7:00am-7:30pm
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