

Blueberries

JOHNSON BLUEBERRY FARM
Suqualena Community
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BLUEBERRY POUND CAKE

1 cup butter, softened	3 cups of flour, divided
2 cups sugar	1/2 tsp. salt
4 eggs	1 tsp. baking powder
1 tsp. vanilla	2 cups of 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 berries in remaining flour. Fold berry mixture gently into creamed mixture. Pour mixture into a tube pan which has been buttered and coated with sugar. Bake in preheated 325° oven for 1 hour and 15 minutes.

BLUEBERRY STREUSEL MUFFINS

1/3 c sugar	STREUSEL TOPPING:
1/4 c butter, softened	1/2 c sugar
1 egg, beaten	1/3 c flour
2 1/3 c flour	1/3 tsp. cinnamon
4 tsp. baking powder	1/4 c butter
1/2 tsp. salt	
1 c milk	
1 tsp. vanilla extract	
1 1/2 c blueberries	

Cream together sugar and butter. Add egg. Mix flour, baking powder, and salt in a bowl. Add vanilla to milk and add alternately with dry ingredients to the creamed mixture. Put into muffin pan lined with cup cake liners or grease pan. Top with streusel topping which you make by mixing ingredients and cutting in butter until crumblike. Bake at 375° for 25-30 minutes.

BLUEBERRY CREAM PLATE PIE

1 graham cracker pie shell	Blueberry pie filling:
1 envelope Dream Whip prepared (or 8-oz whipped topping)	2 cups blueberries
8 oz. pkg. cream cheese, softened	1/3 cup water
1 cup powdered sugar	3/4 cup sugar
1 tsp. vanilla extract	3 T cornstarch

Mix cream cheese with powdered sugar using mixer. Add vanilla and fold in whipped topping. Spread into pie crust. Cover with cooled blueberry pie filling and chill several hours. To make blueberry pie filling, make a paste of cornstarch and 1/3 cup of water. Put 2 cups of blueberries in a saucepan and add 3/4 cup sugar. Add cornstarch paste and heat slowly until blueberries are thickened. You may add more fresh berries to enhance appearance. Cool.

****PICKING SEASON IS USUALLY JUNE 1 THROUGH JULY 30****

Our farm is approximately 10 miles from Meridian. Go out Hwy 19 N. to Hwy 494. Go 2 miles on Hwy 494 to Suqualena Road; go 1 mile to our farm. Look for signs. Call ahead for We-pick orders!

BLUEBERRY POPPY SEED BRUNCH CAKE



Cake:

2/3 cup sugar
1/2 cup butter, softened
2 tsp. grated lemon peel
1 egg
1 1/2 cup plain flour
2 tbs. poppy seed
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup sour cream

Filling:

2 cups of blueberries
1/3 cup of sugar
2 tsp. flour
1/4 tsp. nutmeg

Glaze:

1/3 cup powdered sugar
1 to 2 tsp. milk

Heat oven to 350°. Grease and flour bottom and side of a 9 or 10 inch springform pan. In a large bowl beat 2/3 cup sugar and butter until light and fluffy. Add lemon peel and egg. Beat 2 minutes at medium speed. Lightly spoon flour into measuring cup, level off. Combine flour, poppy seed, soda and salt. Add to butter mixture alternately with sour cream. Spread batter over bottom and 1 inch up sides of pan making sure batter on sides is 1/4 inch thick. In bowl combine all filling ingredients, spoon over batter. Bake 350 for 45 to 55 minutes or until crust is golden brown. Cool slightly. Remove sides of pan. In small bowl combine powdered sugar with milk until glaze is desired drizzling consistency. Drizzle over warm cake. Serve warm or cool.

BLUEBERRY-PEACH PIE

Shell:

1 1/4 c flour	1/2 c slivered almonds
1 tsp. sugar	1/3 c vegetable oil
1/2 tsp. salt	3-4 T. water

Combine all ingredients. Add water until all moistened. Press into 9" pie plate. Bake 375° for 20 min. and let cool.

Filling:

1 c sugar	4 c sliced peaches
3 T. cornstarch	3/4 c blueberries
1 c water	Pastry shell
1/4 c lemon flavored gelatin	sweetened whipped cream

Combine first 3 ingredients in a saucepan. Bring to a boil over medium heat. Cook 1 minute, then add gelatin stirring until gelatin dissolves, then cool. Combine peaches and blueberries in a large bowl. Add gelatin mixture and toss gently. Spoon into prepared pastry shell. Cover and chill 1 hour or until set. Serve with sweetened whipped cream.

TO SELECT AND FREEZE BLUEBERRIES:

Select plump, full berries with a light blue-gray color. Any hint of red indicates the berry is not fully ripe and has not reached its full flavor potential. DO NOT WASH FRESH BLUEBERRIES BEFORE FREEZING. Washing blueberries before freezing will toughen the skins. Unwashed berries will freeze individually and can be easily poured from containers in desired amounts. Rinse frozen berries in cold water just before using.