

The Blueberry Cookbook

287 Recipes

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Five-Minute Blueberry Pie

Ingredients

1/2 cup sugar
2 tablespoons cornstarch
3/4 cup water
4 cups fresh or frozen blueberries,
thawed
1 (9 inch) graham cracker crust
Whipped cream

Directions

In a saucepan, combine sugar and cornstarch. Stir in water until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes. Add blueberries. Cook for 3 minutes, stirring occasionally. Pour into crust. Chill. Garnish with whipped cream if desired.

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 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.

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
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 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.

Blueberry Sauce

Ingredients

2 cups fresh or frozen blueberries
1/4 cup water
1 cup orange juice
3/4 cup white sugar
1/4 cup cold water
3 tablespoons cornstarch
1/2 teaspoon almond extract
1/8 teaspoon ground cinnamon

Directions

In a saucepan over medium heat, combine the blueberries, 1/4 cup of water, orange juice, and sugar. Stir gently, and bring to a boil.

In a cup or small bowl, mix together the cornstarch and 1/4 cup cold water. Gently stir the cornstarch mixture into the blueberries so as not to mash the berries. Simmer gently until thick enough to coat the back of a metal spoon, 3 to 4 minutes. Remove from heat and stir in the almond extract and cinnamon. Thin sauce with water if it is too thick for your liking.

Blueberry Cornmeal Muffins

Ingredients

1 1/4 cups all-purpose flour
1/2 cup cornmeal
1/2 cup brown sugar
1/2 teaspoon salt
1 tablespoon baking powder
1 cup milk
1/2 cup butter, melted
1 egg, beaten
1 cup frozen blueberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

Sift flour, cornmeal, brown sugar, salt and baking powder together into a large bowl. Dredge the blueberries in the sifted ingredients. In a small bowl, combine the milk, butter and egg. Stir the wet ingredients into the flour mixture just until moistened. Spoon batter into prepared muffin tins.

Bake in preheated oven for 20 minutes. Let muffins sit for 10 minutes before removing from the pan.

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 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 for 40-45 minutes or until cake tests done.

Blueberry Quick 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 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 for 65-75 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Fresh Blueberry Pie IV

Ingredients

1 (9 inch) pie crust, baked
3/4 cup white sugar
2 1/2 tablespoons cornstarch
1/4 teaspoon salt
2/3 cup water
1 cup fresh blueberries
2 tablespoons butter
1 1/2 tablespoons lemon juice
1 1/2 tablespoons orange liqueur
2 cups fresh blueberries
2 cups whipped cream for garnish
(optional)

Directions

In a large saucepan, combine sugar, cornstarch, salt, and water. Mix well, then add 1 cup blueberries. Cook over low heat, stirring constantly, until mixture comes to a boil. Boil and stir until very thick, about 15 minutes. Remove from heat.

Stir butter or margarine, lemon juice, and liqueur into mixture. Allow to cool. Stir in remaining 2 cups blueberries. Chill mixture 1 hour. Spoon into pastry shell and refrigerate at least 2 more hours before serving. Garnish with whipped cream if desired.

Blueberry Coffee Cake I

Ingredients

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

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk
1 cup fresh blueberries
1/4 cup confectioners' sugar for dusting

Directions

Heat oven to 350 degrees F (175 degrees C). Coat a Bundt pan well with cooking spray.

Make the streusel topping: Mix 1 brown cup sugar, 2/3 cup flour, and cinnamon in a medium bowl. Cut in 1/2 cup butter or margarine; topping mixture will be crumbly. Set aside.

For the cake: Beat 1/2 cup butter or margarine in large bowl until creamy; add 1 cup white sugar, and beat until fluffy. Beat in egg and vanilla. Whisk together 2 cups flour, baking powder, and salt; add alternately with the milk to the creamed mixture, beating well after each addition.

Spread half the batter in the prepared pan. Cover with berries, and add remaining batter by tablespoons. Cover with streusel topping.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, until deep golden brown. Remove pan to wire rack to cool. Invert onto a plate after cake has cooled, and dust with confectioners' sugar.

Blueberry Brie

Ingredients

1 (2.2 pound) wheel Brie cheese
1 (16 ounce) can blueberry pie filling

Directions

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

Place Brie cheese in a baking dish. Pour blueberry pie filling over the top.

Bake until hot, about 10 to 15 minutes.

Very Berry Blueberry Smoothie

Ingredients

1 banana, chopped
1 kiwi, sliced
3/4 cup 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.

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 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.

Blueberry Stuffed French Toast

Ingredients

16 slices firm white bread
1 (8 ounce) package Neufchatel cheese, softened
1 cup 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 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.

Bertha's Blueberry Dumplings

Ingredients

2 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons lard
2/3 cup milk
2 cups water
1 cup white sugar
1 pint blueberries

Directions

In a medium bowl, mix flour, baking powder and salt. Rub in lard with fingers. Stir in milk to make a soft dough.

In a deep skillet, boil water. Reduce heat to a simmer and stir in sugar until dissolved. Stir in blueberries. Drop dough by rounded spoonfuls into simmering blueberry syrup. Cover and simmer 10 minutes. Serve.

Jordan Marsh Style 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 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.

Blueberry Custard

Ingredients

3 tablespoons butter
8 eggs
1/4 cup honey
2 1/2 cups milk
1 teaspoon vanilla extract
2/3 cup all-purpose flour
1/2 teaspoon salt
1 cup blueberries
1/2 teaspoon ground nutmeg
3 tablespoons confectioners' sugar for dusting

Directions

Preheat oven to 425 degrees F (220 degrees C). Place butter in a 9x13 inch baking dish and place dish in oven to melt butter.

In a blender, combine eggs, honey, milk, vanilla, flour and salt. Blend until smooth. Pour over melted butter in hot dish. Sprinkle blueberries on top.

Bake in preheated oven 20 to 25 minutes, until puffed and golden. Sprinkle with nutmeg and confectioners' sugar.

Blueberry Mojito Tea Bread

Ingredients

2 cups all-purpose flour
1 cup whole wheat pastry flour
1 teaspoon salt
4 1/2 teaspoons baking powder
2 eggs
3/4 cup white sugar
3/4 cup sucanat
1/2 cup grapeseed oil
1 cup half-and-half cream
1 1/2 teaspoons rum flavored extract
1 teaspoon vanilla extract
1 lime, zested
1 tablespoon minced fresh spearmint
2 cups fresh blueberries
1 tablespoon turbinado sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 2 3x7-inch loaf pans. Whisk together the all-purpose flour, whole wheat flour, salt, and baking powder in a mixing bowl; set aside.

Beat the eggs, sugar, sucanat, grapeseed oil, half-and-half cream, rum extract, vanilla extract, lime zest, and spearmint with an electric mixer in a large bowl until smooth. Stir in the flour mixture until just moistened, then stir in the blueberries, and pour into the prepared loaf pans. Sprinkle the tops evenly with the turbinado sugar.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Blueberry Spinach Salad

Ingredients

1/2 cup vegetable oil
1/4 cup raspberry vinegar
2 teaspoons Dijon mustard
1 teaspoon sugar
1/2 teaspoon salt
1 (10 ounce) package fresh spinach, torn
1 (4 ounce) package blue cheese, crumbled
1 cup fresh blueberries
1/2 cup chopped pecans, toasted

Directions

In a jar with tight-fitting lid, combine the first five ingredients and shake well. In a large salad bowl, toss the spinach, blue cheese, blueberries and pecans. Add dressing and toss gently; serve immediately.

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
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 for 25-30 minutes or until browned.

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 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 for 25 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Blueberry Gelatin Mold

Ingredients

2 cups boiling water
1 (6 ounce) package raspberry
flavored gelatin mix
1 (15 ounce) can blueberries
1 (8 ounce) can crushed pineapple
1 (8 ounce) package cream
cheese, softened
1/2 pint sour cream
3 tablespoons white sugar
2 teaspoons vanilla extract
1/4 cup chopped pecans

Directions

In a medium bowl, stir 2 cups boiling water into the raspberry gelatin until dissolved. Mix in blueberries and pineapple and pour into a 2 quart mold. Let set in refrigerator until firm (about 2 hours).

In a small bowl, mix together the cream cheese, sour cream, sugar and vanilla until well blended. Spread over the set gelatin and sprinkle with chopped pecans, if desired. Refrigerate until serving.

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 blueberries or frozen 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.

Blueberry Coffee Cake III

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.

Blueberry Pie with Flax and Almonds

Ingredients

FOR THE CRUST

1 cup graham cracker crumbs
3/4 cup flax seed meal
3/4 cup finely ground almonds
(almond meal)
1/4 cup melted butter

FOR THE FILLING

1/2 cup sour cream
1/2 cup plain non-fat yogurt
1/4 cup rolled oats, ground into
flour
1/4 cup white sugar
1/4 cup honey
1 teaspoon vanilla extract
1/4 teaspoon salt
1 egg
4 cups fresh blueberries
2 tablespoons honey

Directions

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

Combine the graham cracker crumbs, flax seed meal, and ground almonds in a bowl; stir in the melted butter. Add a few drops of water, if necessary, for the crumb mixture to stick together. Press half of the crumb mixture into the bottom and sides of a 9-inch pie pan; the crust should only be about 1/8-inch thick. Set the other half of the crumb mixture aside.

Combine the sour cream, yogurt, ground oats, sugar, honey, vanilla, and salt in a blender. Blend until combined. Transfer the blueberries to the pie pan and pour in the filling.

To make the topping, stir 2 tablespoons of honey, or to taste, into the reserved crumb mixture. It should form a very thick paste. Drop teaspoonfuls of the topping on the surface of the pie.

Bake the pie in the preheated oven on the middle rack for 30 to 45 minutes, or until the center is set and a knife inserted near the center of the pie comes out clean. Turn off the oven and let the pie rest in the warm oven for 10 minutes.

Remove the pie from the oven and let cool on a wire rack. Chill in the refrigerator until the pie is cool and set.

Blueberry Cream Slushy

Ingredients

1 cup frozen 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.

New England Blueberry Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1 1/2 cups fresh blueberries
1 egg
1/2 cup milk
1/4 cup butter or margarine,
melted
TOPPING:
1/4 cup butter or margarine,
melted
3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup chopped walnuts

Directions

In a large mixing bowl, combine flour, sugar, baking powder, cinnamon and salt. Gently fold in blueberries. In a small bowl, whisk together the egg, milk and butter. Add to the flour mixture and stir carefully. Spread into a greased 8-in. x 8-in. baking pan. Combine all topping ingredients and sprinkle over batter. Bake at 425 degrees F for 20-25 minutes or until top is light golden brown. Serve warm or at room temperature.

Blueberry Peach Parfaits

Ingredients

1/2 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
2 eggs, lightly beaten
1 1/2 teaspoons vanilla extract
2 ripe peaches, peeled and sliced
1 1/2 cups fresh blueberries
Whipped cream

Directions

In a saucepan, combine the sugar, cornstarch and salt. Stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot mixture into eggs; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Cover and refrigerate until chilled.

In six parfait glasses, layer 2 rounded tablespoons of custard, two to three peach slices and 2 tablespoons blueberries; repeat layers. Top with whipped cream.

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
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 for 16-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Chocolate Covered Blueberry Smoothie

Ingredients

1 cup skim milk
1 cup frozen 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.

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 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 tablespoons 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.

Grandma's Blueberry Pie

Ingredients

1 1/4 cups white sugar
3 tablespoons quick-cooking
tapioca
1/2 teaspoon ground cinnamon
3 cups 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.

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 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.

Orange Blueberry Muffins

Ingredients

1 cup uncooked oatmeal
1 cup orange juice
3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1 cup sugar
1 cup vegetable oil
3 eggs, beaten
1 1/2 cups fresh or frozen blueberries
1 tablespoon grated orange peel
TOPPING:
1/2 cup finely chopped walnuts
1/3 cup sugar
1 teaspoon ground cinnamon

Directions

Combine the oatmeal and orange juice. Set aside. In a large mixing bowl, combine flour, baking powder, salt, soda and sugar. Make a well in the center of the dry ingredients and add oatmeal mixture, oil and eggs. Stir only until ingredients are moistened. Carefully fold in berries and orange peel. Spoon batter into greased muffin tins, filling about 3/4 full. Combine walnuts, sugar and cinnamon. Sprinkle over muffins and bake at 400 degrees F for 15 minutes or until muffins test done. Remove from tins and serve warm, if desired.

Blueberry Monkey Bread

Ingredients

2/3 cup white sugar
1 tablespoon ground cinnamon
4 (10 ounce) cans refrigerated
buttermilk biscuit dough
1 1/4 cups frozen blueberries, dry
pack
2/3 cup white sugar
10 tablespoons margarine
1 teaspoon vanilla extract
1 tablespoon ground cinnamon
1 cup frozen blueberries, dry pack

Directions

Preheat oven to 350 degrees F (175 degrees C). Thoroughly grease a 10 x 4 inch tube pan.

Mix sugar and cinnamon. Cut biscuits in quarters, then roll each piece in sugar-cinnamon mixture. Arrange about 1/4 of the biscuit pieces and blueberries in an even layer in pan.

Place blueberries between biscuit pieces, creating a mosaic effect. Repeat three times with remaining biscuits and blueberries, covering blueberries of one layer with biscuits in next layer to avoid a column of blueberries.

In saucepan combine sugar, margarine, vanilla, cinnamon, and the additional cup of blueberries. Bring to a boil, then reduce heat. Cook, stirring frequently until sugar is dissolved and margarine is melted. Pour over biscuits in pan.

Bake for 65 minutes or until done. Lift or turn out onto a cake plate.

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 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.

Pat'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 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 for 20-25 minutes or until muffins test done.

Blueberry Crumb Pie

Ingredients

1 (9 inch) unbaked pie crust
3/4 cup white sugar
1/3 cup all-purpose flour
2 teaspoons grated lemon zest
1 tablespoon lemon juice
5 cups fresh or frozen blueberries

2/3 cup packed brown sugar
3/4 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon ground cinnamon
6 tablespoons butter

Directions

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

Press the pie crust into the bottom and up the sides of a 9 inch pie plate. In a large bowl, stir together the sugar and flour. Mix in the lemon zest and lemon juice. Gently stir in the blueberries. Pour into the pie crust.

In a medium bowl, stir together the brown sugar, oats, flour and cinnamon. Mix in butter using a fork until crumbly. Spread the crumb topping evenly over the pie filling.

Bake for 40 minutes in the preheated oven, or until browned on top. Cool over a wire rack.

Blueberry Cream Cheese Pound Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/4 cup white sugar
1/4 cup water
3/4 cup vegetable oil
3 eggs
1 (8 ounce) package cream cheese, room temperature
1 (16.5 ounce) can blueberries, drained, juice reserved

1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix, pudding mix and sugar. Make a well in the center and pour in water, oil, eggs and cream cheese. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in the blueberries. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 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.

Make Glaze: In a small bowl, combine confectioners' sugar with 2 tablespoons reserved juice from the blueberries. Drizzle over cooled cake.

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 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 for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Blueberry Upside-Down Cake

Ingredients

6 tablespoons softened butter,
divided
1/4 cup packed brown sugar
2 cups fresh 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 F 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.

Blueberry Pie in a Jar

Ingredients

7 quarts fresh blueberries
4 1/2 cups white sugar
3 tablespoons lemon juice
1 tablespoon salt
10 cups water, divided
1 cup cornstarch

Directions

Place the blueberries, sugar, lemon juice, salt, and 8 cups of water into a large, non-reactive pot, and bring to a boil over high heat. Dissolve the cornstarch in the remaining 2 cups of water, and stir into the boiling blueberries until thickened. Cook and stir for 2 minutes more.

Ladle into 7 sterilized quart jars with lids and rings. Process in a pressure canner for 5 minutes at 5 pounds of pressure. Remove jars from the canner and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Sealed jars can be stored for up to a year.

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 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 for 30-35 minutes or until toast is golden brown and blueberries are bubbly.

Blueberry Gems

Ingredients

1 1/2 cups all-purpose flour
1/4 cup white sugar
1 1/2 teaspoons baking powder
1/8 teaspoon salt
2 egg whites
2/3 cup orange juice
2 tablespoons vegetable oil
1 1/2 tablespoons vanilla extract
1 1/2 cups fresh or frozen
blueberries

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly coat muffin pans with nonstick cooking spray, set aside.

In a mixing bowl, stir together flour, sugar, baking powder, and salt. Make a well in the center of flour mixture, set aside.

In a separate bowl, stir together egg whites, orange juice, oil and vanilla. Add egg white mixture all at once to the flour mixture; stir just until moistened. Fold in blueberries. Spoon into prepared muffin cups, filling each about 2/3 full.

Bake in preheated oven for 15 to 18 minutes, or until golden and toothpick inserted into centers comes out clean. Cool slightly before removing from pans. Serve warm with butter.

Blueberry Salad

Ingredients

2 (3 ounce) packages raspberry
flavored gelatin mix
2 cups hot water
1 (20 ounce) can crushed
pineapple, drained
1 (21 ounce) can blueberry pie
filling
1 (8 ounce) package cream
cheese
1/2 cup white sugar
1 cup sour cream
1 teaspoon vanilla extract

Directions

Combine hot water and gelatin; stir until dissolved. Stir in pineapple and blueberry pie filling. Pour into a 9x13 inch dish and chill in refrigerator until firm.

Cream together cream cheese and sugar. Beat in sour cream and vanilla. Spread over firm gelatin. Chill until serving.

Blueberry Cream Muffins

Ingredients

4 cups all-purpose flour
1 cup sugar
6 teaspoons baking powder
1 teaspoon salt
2 eggs
2 cups milk
1/2 cup butter or margarine,
melted
2 cups fresh blueberries or frozen
blueberries*

FILLING:

1 (8 ounce) package cream
cheese, softened
1 egg
1/3 cup sugar
Dash salt

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, beat the eggs, milk and butter; stir into dry ingredients just until moistened. Fold in the blueberries. Spoon about 2 round tablespoonfuls into greased muffin cups.

In a small mixing bowl, beat cream cheese, egg, sugar and salt; place about 1 tablespoon in the center of each muffin cup (do not spread). Top with remaining batter. Bake at 375 degrees F for 18-20 minutes or until a toothpick inserted in muffin comes out clean. cool for 10 minutes before removing from pans to wire racks.

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 unsweetened 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 F 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.

Blueberry Banana Pie

Ingredients

1 (8 ounce) package cream cheese
1/3 cup white sugar
2 bananas, peeled and sliced
1 cup blueberry pie filling
1 cup heavy cream
1/2 cup white sugar
1 (9 inch) pie shell, baked

Directions

In a medium bowl, combine cream cheese and 1/3 cup sugar. Beat until fluffy. Spoon mixture into baked pie shell and spread evenly. Arrange banana slices on cream cheese layer. Spread pie filling on top of banana slices

In a medium bowl, combine 1 cup cream and 1/2 cup sugar. Beat until stiff. Spread whipped cream on top of pie. Chill in refrigerator until ready to serve.

Blueberry Coffee Cake II

Ingredients

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

1/3 cup all-purpose flour
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened

Directions

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

In a large bowl, whisk together the oil, sugar and egg. Stir in the flour mixture alternately with the milk, mixing just until incorporated. Fold in the blueberries. Pour batter into prepared pan. Cover with streusel topping.

For the topping: In a bowl, combine 1/3 cup flour, cinnamon and 1/2 cup sugar. Cut in the butter until mixture resembles coarse crumbs.

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

Blueberry and Raspberry Pancake Topping

Ingredients

1 1/2 cups frozen raspberries
1 cup frozen blueberries
1/2 cup white sugar
1/4 cup water

Directions

Combine the raspberries, blueberries, sugar, and water in a small saucepan; bring to a boil and cook at a boil for 5 minutes, scraping the bottom as needed to keep from burning. Reduce heat to low; simmer the mixture until thick, about 10 minutes. Serve warm.

Blueberry Spread

Ingredients

2 cups fresh blueberries
3/4 cup water, divided
2 teaspoons lemon juice
1 1/2 teaspoons unflavored gelatin
3 tablespoons white sugar

Directions

In a heavy saucepan over medium-high heat, combine blueberries, 1/2 cup water and lemon juice. Bring to a boil, then reduce heat and simmer gently for about 8 minutes, stirring frequently.

Meanwhile, soak gelatin in 1/4 cup cold water.

Remove blueberries from heat and stir in gelatin and sugar. Pour into hot, sterilized jars and seal. Cool and store in the refrigerator.

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.

Easy Blueberry-Lemon Parfait

Ingredients

2 cups fresh or thawed frozen
blueberries
2 (8 ounce) cartons non-fat lemon
yogurt
10 gingersnaps, crumbled

Directions

In each of four parfait glasses or tall wineglasses, put 1/2 cup blueberries, followed by 1/2 cup yogurt, then crumbled gingersnaps.

Best Ever Blueberry Cobbler

Ingredients

3 cups fresh 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 brown and filling is bubbling.

Blueberry Streusel Muffins

Ingredients

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

2 tablespoons all-purpose flour
2 tablespoons brown sugar
1/4 teaspoon ground cinnamon
2 tablespoons butter, chilled

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. In a separate bowl, stir together 2 cups flour, baking powder, and salt.

Stir the flour mixture into egg mixture alternately with milk. Fold in blueberries. Spoon batter into prepared muffin cups. In a small bowl, mix together 2 tablespoons flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping over unbaked muffins.

Bake in preheated oven for 25 to 30 minutes, until a toothpick inserted into the center of a muffin comes out clean.

Blueberry Cornmeal Muffins

Ingredients

1 1/4 cups all-purpose flour
3/4 cup cornmeal
1/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup fresh or frozen blueberries
1 cup milk
1/4 cup vegetable oil
2 egg whites

Directions

In a large bowl, combine flour, cornmeal, sugar, baking powder and salt. Add blueberries. Stir in milk and oil just until mixed. In a mixing bowl, beat egg whites until stiff peaks form; fold into batter. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-25 minutes or until muffins test done.

Blueberry Potato Cake

Ingredients

1 large potato, peeled and cubed
1 cup shortening
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
2 cups blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Bring a small pot of water to boil, add potato and let it boil until tender (approximately 10 minutes). Drain well, then mash. Set aside 1 cup.

Sift together the flour, baking powder and salt. Stir in the blueberries to coat them in the flour mixture. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Mix in the warm mashed potato. Beat in the eggs one at a time, then stir in the vanilla. Stir in the flour mixture with the blueberries, mixing just until incorporated.

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

Blueberry Cheese Danish

Ingredients

3/4 cup low-fat (1%) cottage cheese

1/3 cup sugar

1/3 cup 1% milk

1/4 cup canola oil

1 teaspoon vanilla extract

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

FILLING:

4 ounces reduced fat cream cheese

1/4 cup sugar

1 egg, separated

1 teaspoon grated lemon peel

1 teaspoon vanilla extract

1 cup fresh or frozen blueberries

1 tablespoon water

GLAZE:

1/2 cup confectioners' sugar

2 teaspoons lemon juice

Directions

In a blender or food processor, cover and process cottage cheese until smooth. Add sugar, milk, oil and vanilla; process until smooth. Combine the flour, baking powder and salt; add to cheese mixture. Process just until dough forms a ball (dough will be sticky). Turn onto a floured surface; knead 4-5 times. Place in a bowl; cover and refrigerate for 30 minutes.

In a mixing bowl, beat cream cheese and sugar until smooth. Add egg yolk, lemon peel and vanilla; mix well. Turn dough onto a 17-in. x 13-in. x piece of parchment paper. Roll into a 16-in. x 12-in. rectangle. Transfer with paper to a baking sheet.

Spread cream cheese mixture lengthwise in a 3-1/2-in.-wide strip down center of dough; sprinkle with blueberries. On each long side, cut 1-in.-wide strips about 3-3/4 in. into center. Fold alternating strips at an angle across berries. Pinch ends to seal and tuck under. Beat egg white and water; brush over dough.

Bake at 400 degrees F for 20-22 minutes or until golden brown. Remove to a wire rack. Combine glaze ingredients; drizzle over warm pastry. Refrigerate leftovers.

Pear Blueberry Crisps

Ingredients

1 small pear, peeled and chopped
1/2 cup fresh or frozen blueberries
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1 tablespoon quick cooking oats
1/8 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

Divide the fruit between two 6-oz. ramekins or custard cups coated with nonstick cooking spray. In a bowl, combine the brown sugar, flour, oats and cinnamon; cut in butter until mixture is crumbly. Sprinkle over fruit. Bake at 350 degrees F for 20-25 minutes or until topping is golden brown. Serve warm.

Frozen 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 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 for 20-25 minutes or until muffins test done. Cool in pan for 10 minutes before removing to a wire rack.

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 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.

Blueberry French Toast

Ingredients

1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (8 ounce) package cream cheese, diced
1 cup blueberries
12 eggs
2 cups milk
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup 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.

Blueberry Cherry Pie

Ingredients

2 cups pitted cherries
2 cups 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 under mine to catch any liquid that might bubble over.

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
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.

Lemon Blueberry Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 1/2 cups fresh 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.

Blueberry Shortbread Cheesecake

Ingredients

3/4 cup unsalted butter
2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 teaspoon salt

2 (8 ounce) packages cream
cheese, softened
3 eggs
1 cup white sugar
1 pint sour cream
1 teaspoon vanilla extract
zest from 1 lemon

1 quart blueberries
1 cup white sugar
3 tablespoons cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine the butter, flour, sugar, and salt in a food processor. Process until mixture begins to form small lumps; press into the bottom of a 2-quart baking dish.

Bake in preheated oven until golden brown, about 20 minutes; remove from oven. Reduce oven's heat to 325 degrees F (165 degrees C).

Beat the cream cheese and 1 cup of sugar in a bowl until soft and creamy. Stir in the eggs one at a time, until smooth. Gradually stir in the sour cream, vanilla, and lemon zest. Pour the mixture over the crust.

Bake until firm to the touch, 45 to 55 minutes. Meanwhile, make the topping by combining the blueberries, sugar, and cornstarch in a large saucepan over medium heat; cook until thickened. Allow mixture to cool.

Pour the cooled blueberry mixture over top of the cream cheese layer. Chill assembled cheesecake in refrigerator overnight.

Blueberry Buckle II

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 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.

Blueberry Muffins

Ingredients

1/2 cup all-purpose flour
1/2 cup whole wheat flour
1/3 cup sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 egg
1/3 cup milk
3 tablespoons vegetable oil
1/2 teaspoon vanilla extract
1 cup fresh blueberries

Directions

In a bowl, combine the first six ingredients. Combine the egg, milk, oil and vanilla; add to the dry ingredients just until moistened. Gently fold in blueberries. Fill greased or paper-line muffin cups two-thirds full. Bake at 375 degrees F for 25-27 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Black and Blueberry Muffins

Ingredients

- 1 cup whole wheat flour
- 1 cup all-purpose flour
- 1/3 cup wheat germ
- 2/3 cup white sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 eggs, beaten
- 2 cups half-and-half cream
- 1 cup fresh blackberries
- 1 cup fresh blueberries

Directions

Preheat oven to 400 degrees F (200 degrees C). Butter muffin pan.

In a large mixing bowl, whisk together flours, wheat germ, sugar, baking powder, salt, and cinnamon. In another bowl, whisk together half and half cream and eggs. Stir wet ingredients into dry, mixing just to combine. Fold in berries. Scoop batter into muffin pan cups. If there are any empty cups, fill those halfway with water.

Bake in preheated oven for 20 minutes, or until done.

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 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.

Alienated Blueberry Muffins

Ingredients

2 cups fresh blueberries
1/4 cup all-purpose flour
2 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/4 cup margarine
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffins tins, or line cups with paper liners.

Sprinkle 1/4 cup flour over blueberries, and stir to coat berries thoroughly.

In a small bowl, whisk together 2 cups flour, baking powder and salt.

In a large bowl, cream margarine, and gradually mix in sugar. Beat eggs, and stir into creamed mixture along with vanilla. Stir in milk alternately with flour mixture, mixing well after each addition. Fold in berries. Fill muffin cups 2/3 full with batter.

Bake for 25 minutes.

Banana Blueberry Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (1.3 ounce) envelope dry whipped topping mix
3 bananas, sliced
2 (9 inch) pie shells, baked
1 (21 ounce) can blueberry pie filling
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, mix together the cream cheese and sugar until light. Prepare the whipped topping mix according to package instructions, and fold into the cream cheese mixture.

Place a layer of sliced banana into the bottom of each pie shell. Spoon half of the cream cheese mixture into each pie, and spread evenly. Spoon half of the blueberry pie filling over each pie in an even layer. Cover the tops of the pies with the thawed frozen whipped topping. Chill until serving.

Blueberry Parfaits

Ingredients

1 1/2 cups sour cream
1/2 cup packed brown sugar
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1 1/2 cups fresh or frozen
blueberries, thawed
Whipped cream

Directions

In a bowl, combine sour cream, brown sugar, lemon juice and peel. Cover and refrigerate. Just before serving, place half of the berries in dessert dishes or parfait glasses; top with half of the sour cream mixture. Repeat layers. Top with whipped cream.

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 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.

Easy Lemon-Blueberry Jam

Ingredients

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

Directions

In a large saucepan, slightly crush 2 cups of blueberries. Add remaining berries and sugar, mix well. Bring to a boil, stirring constantly. Remove from the heat; stir in gelatin until dissolved. Pour hot jam into jars or containers. Cover and cool. Refrigerate.

Lemon Blueberry Bread

Ingredients

1/3 cup butter or margarine,
melted
1 cup sugar
3 tablespoons lemon juice
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
2 tablespoons grated lemon peel
1/2 cup chopped nuts
1 cup fresh or frozen blueberries
GLAZE:
2 tablespoons lemon juice
1/4 cup sugar

Directions

In a mixing bowl, beat butter, sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately with milk. Fold in peel, nuts and blueberries. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until bread tests done. Cool in pan for 10 minutes.

Meanwhile, combine glaze ingredients. Remove bread from pan and drizzle with glaze. Cool on a wire rack.

Classic Olive Oil Cake with Blueberry

Ingredients

4 eggs
1 3/4 cups sugar, divided
1/4 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1 1/4 cups BertolliB® Extra Light
„ÿ Tasting Olive Oil, divided
2 (6 ounce) containers fresh
blueberries
Juice of 1 lemon
1 teaspoon grated lemon peel

Directions

Preheat oven to 350 degrees F. Spray 13- x 9-inch baking pan with nonstick cooking spray; set aside.

Beat eggs with 1-1/4 cups sugar in medium bowl with electric mixer on medium-high speed until eggs are pale and thick, about 5 minutes. Slowly beat in milk. Slowly add flour blended with baking powder and mix just until blended. Add 1 cup BertolliB® Extra Light „ÿ Tasting Olive Oil and beat just until blended. Turn into prepared pan.

Bake in center of oven 30 minutes or until toothpick inserted in center comes out clean. Cool on wire rack 10 minutes; remove from pan and cool completely.

Meanwhile, for blueberry sauce, combine blueberries, remaining 1/2 cup sugar, remaining 1/4 cup BertolliB® Extra Virgin Olive Oil and lemon juice in 2-quart saucepan. Cook over medium heat, stirring occasionally, 5 minutes or until blueberries start to burst. Remove from heat; stir in lemon peel. Let cool to room temperature. Serve blueberry sauce with cake.

Blueberry Cornmeal Pancakes

Ingredients

1 cup soy milk
1/2 cup water
1 cup whole wheat flour
1/2 cup stone ground cornmeal
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup fresh blueberries
2 tablespoons vegetable oil

Directions

Preheat oven to 200 degrees F (95 degrees C).

In a small bowl combine the soy milk and water.

In a large bowl, combine the flour, cornmeal, baking powder, baking soda and salt. Stir in the soy milk mixture just until combined. Fold in the blueberries and let the batter sit for 5 minutes.

Lightly oil a skillet or griddle and heat over medium heat. Pour about 1/4 cup of batter onto the hot griddle and cook until pancakes are bubbly on top and edges are slightly dry looking. Turn and cook until pancakes are browned. Transfer to a baking sheet and keep warm in the oven while cooking the remaining batter. Serve warm with syrup or jam.

Heavenly 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 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.

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 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 for 30-35 minutes or until golden brown and a toothpick inserted near the center comes out clean.

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 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.

Blueberry Liquor

Ingredients

1 (12 ounce) package frozen
blueberries, thawed
1/2 lemon, zested
3 whole cloves
1 1/2 cups vodka

3/4 cup simple syrup

Directions

Mash thawed blueberries with a fork in a bowl, then place into a 1-quart canning jar. Add the lemon zest, cloves, and vodka.

Seal the jar tightly with its lid and place in a cool, dark place. Allow the vodka to stand for 3 months, shaking the jar gently every few days.

After 3 months, strain out the blueberries, and filter the vodka through cheesecloth into another 1-quart jar. Pour in the simple syrup, seal the jar tightly with its lid, and shake until the syrup has dissolved.

Again place into a cool, dark place, and age for at least a month. When ready to bottle, filter again through cheesecloth, then pour into a decorative bottle of your choice.

Blueberry Egg and Cheese Bagel

Ingredients

1 blueberry bagel, split
1 teaspoon butter
1 egg
salt and pepper to taste
1 slice American cheese

Directions

Toast bagel to desired doneness. Spread with butter.

Meanwhile, cook egg to desired doneness on a hotplate or in a microwave; salt and pepper to taste.

To assemble, place the slice of American cheese onto the cut side of the bottom half of the bagel. Place the cooked egg on top of the cheese, and top with the remaining half of bagel.

Vegan Banana Blueberry Muffins

Ingredients

2 very ripe bananas, mashed
1/2 cup white sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup all-purpose flour
1/2 cup whole wheat pastry flour
1 1/2 teaspoons egg replacer (dry)
2 tablespoons water
1/2 cup blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl combine mashed bananas, sugar, baking powder, salt and flours; mix until smooth. In a small bowl or cup combine egg replacer and water; stir into banana mixture. Fold in blueberries.

Spoon batter evenly, about 1/4 cup each, into muffin cups.

Bake in preheated oven for 20 to 25 minutes, or until golden brown.

Nectarine Blueberry Crumble

Ingredients

2 1/2 pounds ripe nectarines
2 cups fresh or frozen blueberries
1/3 cup sugar
1/4 teaspoon ground nutmeg
2 tablespoons lemon juice
1/3 cup packed brown sugar
2 tablespoons butter or stick
margarine, cubed
1 egg white
2/3 cup crushed macaroons
1/2 cup quick-cooking oats

Directions

Peel nectarines and remove pits; cut fruit into 1/2-in. slices. Place in a bowl; add the blueberries, sugar and nutmeg. Drizzle with lemon juice; toss lightly. Transfer to a shallow 3-qt. baking dish coated with nonstick cooking spray.

In a bowl, combine the brown sugar, butter and egg white; mix well. Stir in macaroon crumbs and oats. Spoon over the fruit mixture. Bake, uncovered, at 375 degrees F for 40-45 minutes or until golden brown and bubbly around the edges.

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 blueberries

2 tablespoons lemon juice
1/4 cup white sugar

Directions

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.

Sugar Free Blueberry Coffee Cake

Ingredients

3/4 cup butter, melted and cooled
1 cup milk
3 eggs
1 teaspoon vanilla extract
1 1/2 cups granular sucrolose
sweetener (such as Splenda®)
2 teaspoons baking powder
3 cups all-purpose flour
1 3/4 cups fresh or frozen
blueberries

1 1/2 cups malitol brown sugar
substitute
3/4 cup flour
2 teaspoons ground cinnamon
1/2 cup butter, softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, stir together the melted butter, milk, eggs, vanilla and 1 1/2 cups sugar substitute. Combine 3 cups of flour and baking powder; stir into the wet ingredients until just blended. Fold in the blueberries. Spread evenly in the prepared pan.

In a small bowl, stir together the brown sugar substitute, 3/4 cup of flour, and cinnamon. Stir in the softened butter with a fork until the mixture is crumbly. Sprinkle over the top of the cake.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean. This cake is best served warm.

Lemon Blueberry Pie

Ingredients

6 eggs, lightly beaten
1 cup sugar
1/2 cup butter or margarine
1/3 cup fresh lemon juice
2 teaspoons grated lemon peel
1 (9 inch) pastry shell, baked
3 cups fresh blueberries
1/3 cup sugar
1/4 cup orange juice
1 tablespoon cornstarch

Directions

In a saucepan, combine eggs, sugar, butter, lemon juice and peel; cook, stirring constantly, over medium-low heat until mixture thickens, about 20 minutes. Cool for 20 minutes, stirring occasionally. Pour into pie shell. In a saucepan, toss blueberries and sugar. Mix orange juice and cornstarch; add to blueberries. Cook over medium heat until mixture comes to a boil, about 8 minutes, stirring gently. Cook 2 minutes longer. Cool for 15 minutes, stirring occasionally. Spoon over lemon layer. Chill for 4 to 6 hours.

Blueberry Blintz Souffle

Ingredients

1/4 cup butter or margarine,
softened

1/3 cup sugar

6 eggs

1 1/2 cups sour cream

1/2 cup orange juice

1 cup all-purpose flour

2 teaspoons baking powder

FILLING:

2 cups small curd cottage cheese

1 (8 ounce) package cream
cheese, softened

2 egg yolks

1 tablespoon sugar

1 teaspoon vanilla extract

BLUEBERRY SYRUP:

1 (15 ounce) can blueberries

1 tablespoon cornstarch

1/2 cup corn syrup

1/2 teaspoon lemon juice

Dash salt

1 dash ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in sour cream and orange juice. Combine flour and baking powder; stir into egg mixture. Set aside. Combine filling ingredients in a small mixing bowl; beat until blended. Pour half of the batter into a greased 13-in. x 9-in. x 2-in. baking dish. Top with filling and remaining batter. Bake, uncovered, at 350 degrees F for 40-50 minutes or until a knife inserted near the center comes out clean. Meanwhile, for syrup, drain blueberries, reserving juice; set berries aside. In a saucepan, combine cornstarch, corn syrup, lemon juice, salt, cinnamon and reserved blueberry juice until smooth. Bring to a boil over medium heat; boil and stir for 2 minutes or until thickened. Add blueberries; heat through. Serve warm with the souffle.

Lemon-Blueberry Squares

Ingredients

32 NILLA Wafers
1 (4 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 1/2 cups cold milk
2 pkg. (4 serving size) JELL-O
Lemon Flavor Instant Pudding &
Pie Filling
1 tablespoon lemon juice
1 (8 ounce) tub COOL WHIP®
Whipped Topping, thawed,
divided
1 cup blueberries

Directions

Line bottom and sides of 8-inch square dish with wafers, set aside.

Beat cream cheese in large bowl with electric mixer until creamy. Gradually add milk, mixing well after each addition. Add dry pudding mixes and lemon juice; mix well. Gently stir in 2 cups of the whipped topping and the blueberries. Spoon evenly into prepared dish.

Refrigerate 3 hours or until set. Cut into squares. Serve topped with the remaining whipped topping. Store leftovers in refrigerator.

Blueberry Turnovers

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1/2 cup fresh 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.

Blueberry Bread II

Ingredients

2 1/3 cups bread flour
2 tablespoons white sugar
1 teaspoon salt
1 tablespoon vegetable oil
1/2 cup dried blueberries
1 teaspoon baking soda
1 cup buttermilk
2 tablespoons vital wheat gluten
1 1/2 teaspoons active dry yeast

Directions

Place all ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread cycle, and Start.

Blueberry Jelly

Ingredients

2 quarts fresh or frozen
blueberries
4 cups water
12 cups white sugar
2 (3 ounce) pouches liquid fruit
pectin

Directions

Place blueberries in a large kettle and crush slightly. Add water; bring to a boil. Reduce heat to medium; cook, uncovered, for 45 minutes. Strain through a jelly bag, reserving 6 cups juice. Pour juice into a large kettle; gradually stir in sugar until dissolved. Bring to a boil over high heat, stirring constantly. Add pectin; bring to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat. Skim foam. Pour hot into sterilized hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 5 minutes in a boiling-water bath.

Blueberry Chicken Salad

Ingredients

2 cups fresh blueberries
2 cups cubed cooked chicken breast
3/4 cup chopped celery
1/2 cup diced sweet red pepper
1/2 cup thinly sliced green onions
1 (6 ounce) container lemon yogurt
3 tablespoons mayonnaise
1/2 teaspoon salt
Bibb lettuce leaves

Directions

Set aside a few blueberries for garnish. In a large bowl, gently combine the chicken, celery, red pepper, onions and remaining blueberries. Combine the yogurt, mayonnaise and salt; drizzle over chicken mixture and gently toss to coat. Cover and refrigerate for at least 30 minutes. Serve on lettuce-lined plates if desired. Top with reserved blueberries.

Blueberry Nut Muffins

Ingredients

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

Directions

Preheat an oven to 425 degrees F (220 degrees C). Grease 12 muffin cups.

Stir the flour, sugar, baking powder, and salt together in a large bowl. Beat the egg, milk, and oil together in a separate bowl. Make a well in the center of the flour mixture; pour the egg mixture into the well, and stir until the flour mixture is just moistened. Be sure to not over-mix. Fold the blueberries and walnuts into the batter. Spoon the batter into the prepared muffin cups to about 3/4 full.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Blueberry Walnut Salad

Ingredients

1 (10 ounce) package mixed salad greens
1 pint fresh 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, and raspberry vinaigrette. Top with feta cheese to serve.

Aunt Blanche's Blueberry Muffins

Ingredients

1/2 cup butter
2 cups all-purpose flour
1 1/4 cups white sugar
2 eggs
1/2 cup milk
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour muffin pan or use paper liners. Sift flour, baking powder and salt together and set aside.

Cream butter and sugar until light and fluffy. Add eggs and beat well. Add milk and flour mixture. Beat until combined. Stir in blueberries.

Fill muffin cups 2/3 full. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Lemon Souffle Cheesecake with Blueberry

Ingredients

1 1/4 cups graham cracker crumbs
2 tablespoons brown sugar, packed
1 tablespoon butter, melted

4 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 large egg yolks
1 tablespoon finely grated lemon zest
1/4 cup fresh lemon juice
1 teaspoon vanilla extract
1/2 cup sour cream
4 large egg whites
1/3 cup white sugar

3 cups fresh blueberries or frozen blueberries, thawed
1/3 cup white sugar
1 teaspoon fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9 inch springform pan. Cut an 18 inch square of aluminum foil, and wrap around the outside bottom of the pan.

To make the crust, mix the graham cracker crumbs and brown sugar together in a bowl. Stir in the melted butter until thoroughly blended. Press the mixture evenly into the bottom of the prepared pan.

Bake in preheated oven until golden brown, about 8 minutes. Remove pan from oven and cool on a rack.

To make the filling, place the cream cheese in a mixing bowl; beat until creamy, about 2 minutes. Continue beating while gradually adding 1 cup sugar. Beat until sugar is thoroughly blended. Beat in the egg yolks, one at a time, scraping the sides of the bowl after each addition. Mix in the lemon zest, lemon juice, vanilla, and sour cream until well blended.

Beat the egg whites in a clean bowl until soft peaks form. Continue beating while gradually adding 1/3 cup sugar in a slow stream, until stiff peaks form. Do not overbeat. Gently fold 1/3 of the meringue into the cream cheese mixture. Repeat twice more with remaining meringue, mixing carefully to not deflate the egg whites, until no meringue streaks remain. Pour the filling into the prepared pan, and place in a large baking pan. Pour hot (not boiling) water into the baking pan up to 1 inch on the sides of the springform pan.

Bake in preheated oven until the top is almost set, 50-55 minutes. Turn off the heat, prop the oven door open about 2 inches, and allow cake to rest in the oven until completely set, about 1 hour longer. Refrigerate at least 4 hours, or overnight before serving.

To make the topping, place 1 cup blueberries and sugar in a saucepan; cook over medium heat until berries begin to break, 6-8 minutes. While still hot, strain the berries through a sieve or cheesecloth placed over a bowl, reserving the juice. Discard berry pulp. Allow the juice to cool.

Mix remaining 2 cups blueberries and lemon juice together in a large bowl. Stir in the strained blueberry juice. Just before serving, pour the blueberry topping over the cheesecake.

Blueberry Anadama Bread

Ingredients

1/4 cup cornmeal
1 cup boiling water
1 tablespoon margarine
1/4 cup molasses
1 egg, beaten
1 (.25 ounce) package active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3 cups all-purpose flour
2 cups frozen blueberries, dry pack

Directions

Stir cornmeal into boiling water. Stir in butter, molasses, and egg.

Dissolve yeast in warm water (110 degrees F).

When cornmeal mixture is lukewarm, stir in dissolved yeast. Beat in flour until a stiff dough is formed. Knead dough on a heavily floured board until smooth and elastic. Let rise in a warm place until doubled in bulk.

Punch down and roll dough into a 10" square. Sprinkle blueberries over dough, pressing them into the dough. Roll up like a jelly roll. Tuck ends of roll under to seal ends and place seam-side down into a well-greased 9x5x3 inch loaf pan. Let rise in a warm place until double in bulk.

Bake in a preheated oven at 375 degrees F (190 degrees C) for 45-50 minutes. Turn out and cool on a rack. Cool thoroughly before cutting.

Blueberry Snack Bars

Ingredients

1 (18 ounce) package yellow cake mix
1/2 cup butter, melted
3 eggs
1 (8 ounce) package cream cheese
2 1/2 cups confectioners' sugar
1 (21 ounce) can LUCKY LEAF® Blueberry Pie Filling
3/4 cup flaked coconut
3/4 cup chopped walnuts

Directions

In large mixing bowl, blend cake mix, butter and 1 egg. Pat mixture into buttered 15x10 inch jelly roll pan. Beat cream cheese until fluffy; blend in 2 eggs and sugar. Pour over cake mixture. Spoon LUCKY LEAF Blueberry Pie Filling over top. Sprinkle with coconut and nuts.

Bake at 325 degrees for 45 minutes until lightly browned. Cool; cut into bars.

Blueberry Mini Muffins

Ingredients

1 cup butter, softened
2 cups sugar
5 eggs
1 cup buttermilk
2 teaspoons vanilla extract
5 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
3/4 teaspoon salt
3 cups fresh or frozen blueberries
Additional sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, buttermilk and vanilla; mix well. Combine flour, baking soda, baking powder and salt; stir into the creamed mixture just until moistened. Fold in blueberries (batter will be thick).

Fill greased or paper-lined miniature muffin cups with about a tablespoon of batter. Sprinkle with sugar if desired. Bake at 400 degrees F for 10-15 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Banana Blueberry Muffins

Ingredients

2 cups whole wheat flour
1/3 cup brown sugar
1/2 teaspoon ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 1/2 cups mashed bananas
4 egg whites
1 teaspoon vanilla extract
1 cup fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 12 cup muffin pan.

In a large bowl, mix the whole wheat flour, brown sugar, cinnamon, baking powder, and baking soda. In a separate bowl, mix the bananas, egg whites, and vanilla extract.

Mix the banana mixture into the flour mixture until smooth. Fold in the blueberries. Spoon the batter into the prepared muffin pan.

Bake 16 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean.

Blueberry Zucchini Bread

Ingredients

3 eggs, lightly beaten
1 cup vegetable oil
3 teaspoons vanilla extract
2 1/4 cups white sugar
2 cups shredded zucchini
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/4 teaspoon baking soda
1 tablespoon ground cinnamon
1 pint fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 4 mini-loaf pans.

In a large bowl, beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder, baking soda, and cinnamon. Gently fold in the blueberries. Transfer to the prepared mini-loaf pans.

Bake 50 minutes in the preheated oven, or until a knife inserted in the center of a loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

Blueberry Crisp II

Ingredients

4 cups fresh blueberries
1 cup all-purpose flour
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 cup mayonnaise

Directions

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

Place the blueberries into an 8 inch square baking dish. In a medium bowl, stir together the flour, sugar, and cinnamon. Stir in the mayonnaise until the mixture resembles coarse crumbs. Sprinkle over the top of the berries.

Bake for 35 to 40 minutes in the preheated oven, until the top is lightly browned.

Blueberry Custard Parfait

Ingredients

2 eggs, lightly beaten
1 1/2 cups milk
1/4 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon grated lemon peel
1 teaspoon grated orange peel
1/4 teaspoon ground nutmeg
1/2 cup heavy cream
2 teaspoons confectioners' sugar
2 cups fresh blueberries

Directions

In a saucepan, combine eggs, milk, sugar and salt. Cook over medium-low heat, stirring constantly, until custard is slightly thickened and coats the back of a spoon, about 18 minutes. Remove from the heat. Add vanilla, peels and nutmeg; mix well. Cool for 30 minutes, stirring occasionally. In a small mixing bowl, whip the cream and confectioners' sugar until stiff. Fold two-thirds into the custard. Layer custard and blueberries in parfait glasses. Garnish with remaining cream. Chill for 1 hour.

Blueberry Cornmeal Pudding

Ingredients

1 cup fresh or frozen
unsweetened blueberries, thawed
1/2 cup sugar, divided
2 cups milk
6 tablespoons yellow cornmeal
3/4 teaspoon grated lemon peel
1/2 teaspoon vanilla extract
1/4 teaspoon salt

Directions

In a small microwave-safe bowl, combine blueberries and 1/4 cup sugar. Microwave, uncovered, on high for 3 minutes or until sugar is dissolved, stirring once.

In a 3-qt. microwave-safe bowl, combine the milk, cornmeal, lemon peel and remaining sugar. Cover and microwave on high for 7 minutes or until thickened, stirring every 2 minutes. Stir in the vanilla and salt. Pour into dessert dishes; cool slightly. Top with blueberry sauce.

Pear and Blueberry Cake

Ingredients

- 1 1/2 tablespoons brown sugar
- 1 1/2 tablespoons white sugar
- 1 teaspoon cinnamon
- 1 1/4 cups all-purpose flour
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1/2 cup unsalted butter
- 1 1/4 cups white sugar
- 3 large eggs
- 1/3 cup milk
- 1 teaspoon almond extract
- 3 pears, peeled and diced
- 1/2 cup blueberries
- 1/2 cup almonds, chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Combine 1 1/2 tablespoons brown sugar, 1 1/2 tablespoons white sugar, and 1 teaspoon cinnamon in a small bowl; reserve.

Whisk together flour, 1 teaspoon cinnamon, and baking powder in a large bowl. Use an electric mixer to beat the butter and 1 1/4 cups white sugar together in a separate large bowl. Beat until light and fluffy. Beat in eggs, one at a time. Mix in 1/3 of the flour mixture until just combined. Beat in 1/2 of the milk and another 1/3 of the flour mixture. Repeat with the remaining milk and flour. Stir in the almond extract.

Gently fold pears, blueberries, and chopped almonds into the batter. Pour into prepared pan. Sprinkle reserved sugar and cinnamon mixture over the cake batter.

Bake in preheated oven until a toothpick inserted in the center of the cake comes out clean, 40 to 50 minutes.

Blueberry Upside-Down Cake

Ingredients

2 cups fresh blueberries
1/2 cup white sugar
2 tablespoons all-purpose flour
2 tablespoons grated lemon zest

1/2 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon almond extract
1 tablespoon grated lemon zest
3/4 cup milk
2 cups all-purpose flour
4 teaspoons baking powder
1/2 cup slivered almonds, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. In a medium bowl, combine blueberries, 1/2 cup sugar, 2 tablespoons flour and 2 tablespoons grated lemon zest. Toss to coat berries, then pour into the prepared pan.

In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the almond extract and 1 tablespoon grated lemon zest. Stir together 2 cups flour and the baking powder. Beat into butter mixture alternately with the milk, mixing just until incorporated. Pour batter over the berries in the pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Place serving plate over the top of the pan and carefully invert cake and plate together, so that the berries end up on top. Carefully unlock the buckle on the side of the pan and remove. Sprinkle toasted almonds on top of cake and serve warm.

Blueberry Lemon Loaf

Ingredients

1 lemon
1 tablespoon confectioners' sugar

3/4 cup white sugar
1/4 cup melted butter
2 eggs
1/4 cup sour cream
1/3 cup milk
1 2/3 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 1/4 cups frozen blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Grate the zest from the lemon onto a small plate. Cut the lemon in half, and squeeze the juice from both halves. Make a topping by whisking together 1 teaspoon of the lemon zest, 1 tablespoon of the lemon juice, and the confectioners' sugar in a small bowl. Set aside.

Whisk together the white sugar, melted butter, eggs, sour cream, the remaining lemon zest, and the remaining lemon juice in a large bowl until evenly blended. Stir in the milk; set aside.

Whisk together the flour, baking powder, and salt in a separate large bowl. Remove 3 tablespoons of the flour mixture and set aside. Make a well in the center of the flour mixture; pour the milk mixture into the well and stir the batter just until combined.

Fold the frozen blueberries into the reserved 3 tablespoons of the flour mixture, then fold the blueberries into the batter. Pour the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes.

Remove from oven; immediately poke holes all over the top of the loaf with a toothpick, and pour the topping evenly over the loaf. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

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 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.

Mango Blueberry Muffins With Coconut Streusel

Ingredients

1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon (optional)
1 tablespoon white sugar
3 tablespoons sweetened flaked coconut, chopped
1 pinch salt
2 tablespoons butter

1/2 cup unsalted butter
1 1/4 cups white sugar
1/2 teaspoon salt
2 eggs
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 cup buttermilk
1 cup fresh blueberries
1/4 cup all-purpose flour
1 cup mango - peeled, seeded and diced

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 16 muffin cups or line with paper muffin liners.

Combine 1/4 cup flour, the cinnamon, 1 tablespoon sugar, the coconut, and 1 pinch of salt in a small bowl. Mix in 2 tablespoons of butter until completely incorporated into the flour; set aside.

Beat the unsalted butter, 1 1/4 cups sugar, and 1/2 teaspoon of salt with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended before adding the second; continue mixing until light and fluffy. Combine 1 3/4 cups of flour with the baking powder. Stir into the butter mixture alternately with the buttermilk. Toss the blueberries with 1/4 cup of flour; stir into the batter along with the mango. Scoop the batter into the prepared muffin tins; sprinkle with the coconut streusel.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, 25 to 35 minutes.

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 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.

Honeydew Blueberry Soup

Ingredients

1 honeydew melon
1 pint blueberries
6 oatmeal cookies

Directions

Cut the melon from the rind and into chunks. Puree until smooth in a food processor or blender. Pour into a large bowl and stir blueberries into pureed melon. Chill until quite cold.

To serve, ladle soup into individual bowls and crumble an oatmeal cookie over each serving.

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 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.

Apple Blueberry 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 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 for 35-40 minutes or until bubbly.

Jan's Fresh Blueberry Pie

Ingredients

1 cup white sugar
2 tablespoons cornstarch
1 cup water
4 tablespoons lemon flavored gelatin mix
4 cups fresh 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.

Blueberry Oat Waffles

Ingredients

2/3 cup all-purpose flour
1/2 cup quick-cooking oats
1 tablespoon brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
2/3 cup milk
1 egg
1/4 cup vegetable oil
1/2 teaspoon lemon juice
1/4 cup ground pecans
1/2 cup fresh blueberries or frozen blueberries*

Directions

In a mixing bowl, combine the flour, oats, brown sugar, baking powder and salt. Combine the milk, egg, oil and lemon juice; stir into dry ingredients and mix well. Fold in pecans and blueberries. Let stand for 5 minutes. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

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 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 for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Overnight Blueberry French Toast

Ingredients

12 slices day-old bread, cut into 1 inch cubes
2 (8 ounce) packages cream cheese, cut into 1 inch cubes
1 cup fresh blueberries
12 eggs, beaten
2 cups milk
1 teaspoon vanilla extract
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup fresh blueberries
1 tablespoon butter

Directions

Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.

Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F (175 degrees C).

Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.

In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast

Blueberry Raspberry Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 egg white
2 tablespoons water, divided
17 tablespoons sugar, divided
1/4 cup cornstarch
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
3 cups fresh blueberries
1 cup fresh raspberries

Directions

Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. Beat the egg white and 1 tablespoon water; brush over crust. Set aside.

In a bowl, combine 1 cup sugar, cornstarch, lemon peel, vanilla and cinnamon. Gently stir in the berries. Pour into the crust.

Roll out the remaining pastry to fit top of pie; place over the filling. Trim, seal and flute edges. Cut slits in top. Brush with remaining water; sprinkle with remaining sugar.

Bake at 400 degrees F for 40-50 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Store in the refrigerator.

Blueberry Party Salad

Ingredients

3 (6 ounce) packages raspberry flavored gelatin mix
3 1/4 cups boiling water
1 (.25 ounce) package unflavored gelatin
1/2 cup cold water
1 cup half-and-half
1 cup white sugar
1 teaspoon vanilla extract
1 (8 ounce) package cream cheese, softened
1 cup boiling water
1 (21 ounce) can blueberry pie filling

Directions

In a medium bowl, dissolve 2 packages of the raspberry gelatin in 3 1/4 cups boiling water. Pour into a 9 by 13 inch pan and refrigerate until firm.

In a medium saucepan, whisk together unflavored gelatin and 1/2 cup cold water. Whisk in the half and half, sugar and vanilla and cook over medium heat until hot but not boiling. Remove from heat and stir in the softened cream cheese. Spread over the raspberry gelatin layer.

In a medium bowl, dissolve the remaining package of raspberry gelatin in 1 cup boiling water. Stir in the blueberry pie filling and pour over the cream cheese layer. Chill until serving.

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 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.

Blueberry Flax Pancakes

Ingredients

1 1/2 cups dry pancake mix
1/2 cup flax seed meal
1 cup skim milk
2 eggs
1 cup fresh or thawed frozen
blueberries

Directions

Set a nonstick skillet over medium heat.

In a medium bowl, stir together the pancake mix and flax seed meal. In a separate bowl or measuring cup, whisk together the milk and eggs. Pour the liquid into the dry ingredients, and stir just until moistened.

Spoon 1/4 cupfuls of batter onto the hot skillet. Sprinkle with as many blueberries as desired. Cook until bubbles appear on the surface, then flip and cook until browned on the other side.

Blueberry Dessert

Ingredients

1/2 cup softened butter
26 saltine crackers, crushed
1/2 cup chopped walnuts
4 large egg whites
1 cup white sugar
1 teaspoon cream of tartar
1 teaspoon white vinegar
1 teaspoon vanilla extract
1 (21 ounce) can blueberry pie filling
1 teaspoon lemon juice
1 cup heavy cream
1/2 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Directions

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

Mix the butter, crushed saltines, and walnuts together in a bowl, and press the mixture into the bottom of an 8x12 inch baking dish.

With an electric mixer, beat the egg whites, sugar, cream of tartar, and vinegar in a large metal or glass bowl until the mixture forms stiff peaks, then beat in 1 teaspoon of vanilla extract. Spread the meringue mixture over the prepared crust, and bake in the preheated oven until the meringue is golden brown and firm, 10 to 15 minutes. Let the crust cool.

Mix together the blueberry pie filling and lemon juice in a bowl, and spread the mixture over the cooled meringue.

Beat the cream and 1/2 teaspoon of vanilla extract together with an electric mixer, gradually adding confectioners' sugar, until the whipped cream forms fluffy peaks. Cover the blueberry pie filling with the whipped cream, and refrigerate until served.

Blueberry Coffee Cake

Ingredients

Ingredients for Coffee Cake:

Crisco® Flour No-Stick Cooking Spray

1 1/2 cups all-purpose flour, divided

1/4 cup sugar

2 1/2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon ground allspice

1/3 cup butter or margarine, melted

1 egg

2/3 cup milk

3/4 cup SMUCKER'S® Blueberry Preserves

Ingredients for Topping:

1/4 cup firmly packed brown sugar

1/4 cup chopped walnuts

2 tablespoons flour

1 tablespoon butter or margarine

Directions

Heat oven to 400 degrees F. Spray 8- or 9-inch square baking pan with no-stick cooking spray. Lightly spoon flour into measuring cup; level off.

In medium bowl, combine 1 1/2 cups flour, sugar, baking powder, salt and allspice. Add melted butter, egg and milk. Mix vigorously until well blended.

Pour half of batter into greased and floured pan; spread SMUCKER'S® preserves evenly over batter. Top with remaining batter.

Combine topping ingredients; mix until crumbly. Sprinkle over top of coffee cake.

Bake at 400 degrees for 20 to 25 minutes or until toothpick inserted in center comes out clean.

Blueberry Pie

Ingredients

3/4 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
4 cups fresh 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.

Blueberry Flummery

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
2 cups cold milk

2 pints fresh blueberries
1/2 cup white sugar, or more to taste

2 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon white sugar
1/2 teaspoon salt
1/4 cup vegetable oil
1 cup milk

Directions

Whisk the pudding and 2 cups milk together in a bowl until thickened, about 2 minutes. Refrigerate the pudding until serving time.

Mix blueberries and 1/2 cup sugar in a large saucepan, and pour in enough water to just barely cover the berries. Bring the mixture to a boil over medium heat, reduce heat to low, and simmer while you make the biscuits.

To make drop biscuits, mix flour, baking powder, 1 tablespoon of sugar, and salt together in a bowl. Make a well in the center of the flour mixture, and pour in vegetable oil and 1 cup of milk. Stir until the mixture forms a soft dough.

Bring the berry mixture back to a boil, and drop the biscuit dough into the boiling blueberries by heaping spoonfuls. Cover, and simmer over medium-low heat until the biscuit dough is cooked through, about 15 minutes. A knife inserted into a dumpling will come out clean. To serve, scoop a biscuit into a serving bowl, spoon blueberry sauce over, and top with chilled vanilla pudding.

Blueberry Oat Muffins

Ingredients

1/2 cup quick cooking oats
1/2 cup orange juice
1 1/2 cups all-purpose flour
1/2 cup white sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup vegetable oil
1 egg, beaten
1 cup fresh blueberries
2 teaspoons white sugar
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 12 cup muffin pan. In a small bowl, mix the oats and orange juice together. Set aside.

In a medium bowl, mix flour, 1/2 cup sugar, baking powder, salt, and baking soda. Thoroughly blend in the oil and egg. Stir in the oat mixture, and fold in blueberries. Spoon batter into the prepared muffin cups.

Mix 2 teaspoons sugar and cinnamon in a small bowl, and sprinkle evenly over the tops of the muffins.

Bake 18 to 20 minutes in the preheated oven, or until a knife inserted in the center of a muffin comes out clean.

Lemon Blueberry Dessert

Ingredients

1 (8 ounce) carton frozen whipped
topping, thawed
1 cup fresh blueberries
1 (8 ounce) container lemon
yogurt

Directions

Fold whipped topping and blueberries into yogurt. Spoon into a serving bowl or individual dishes. Serve immediately or refrigerate.

Blueberry Lemon Bread

Ingredients

1 cup blueberries, rinsed and drained
2 teaspoons all-purpose flour
1/3 cup butter, softened
1 cup white sugar
2 eggs
2 teaspoons grated lemon zest
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Dredge the blueberries in 2 teaspoons flour; set aside. In a large bowl, cream together butter and sugar until light and fluffy. Stir in eggs one at a time, beating well with each addition. Mix in the lemon zest. In a separate bowl combine flour, baking powder and salt.

Stir the flour mixture into the egg mixture alternately with the milk. Fold in the blueberries. Pour batter into prepared loaf pan.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the loaf comes out clean. Allow bread to cool for 10 minutes before removing from pan.

To Die For Blueberry Muffins

Ingredients

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

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners.

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.

Oatmeal and Wheat Flour Blueberry Pancakes

Ingredients

1/2 cup whole wheat flour
1/2 cup all-purpose flour
2 tablespoons brown sugar
2 tablespoons baking powder
3/4 teaspoon salt
1 1/2 cups quick cooking oats
2 cups soy milk
3 eggs, beaten
1/4 cup olive oil
1/2 cup frozen blueberries

Directions

Preheat a lightly oiled griddle over medium heat.

In a large bowl, mix whole wheat flour, all-purpose flour, brown sugar, baking powder, and salt.

In a small bowl, mix oats and soy milk. Whisk in eggs and olive oil. Pour into the flour mixture all at once. Continue mixing until smooth. Gently fold in blueberries.

Pour batter about 1/4 cup at a time onto the prepared griddle. Cook 1 to 2 minutes, until bubbly. Flip, and continue cooking until lightly browned.

Blueberry Orange Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup orange juice
1/3 cup water
2 tablespoons butter or margarine,
melted
2 tablespoons grated orange peel
3/4 cup fresh or frozen blueberries

Directions

In a large bowl, combine the first five ingredients. In another bowl, combine egg, orange juice, water, butter and orange peel. Add to dry ingredients just until combined. Fold in the blueberries. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Fresh Blueberry Pie II

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
2 pints fresh 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.

Blueberry Granita

Ingredients

2 1/2 cups blueberries
1/2 cup white sugar
3/4 cup water
1 tablespoon fresh lemon juice

Directions

Blend the blueberries and sugar in a food processor until smooth; strain through a fine-mesh strainer, pressing with a wooden spoon to separate the blueberry puree from any chunks of skin or seeds.

Stir the strained blueberry puree, water, and lemon juice together in a shallow glass baking dish or tray. Place the dish in the freezer; scrape and stir the blueberry mixture with a fork once an hour until evenly frozen and icy, about 4 hours. Scrape to fluff and lighten the ice crystals; spoon into chilled glasses to serve.

Blueberry Pinwheels

Ingredients

2 (5 ounce) cans evaporated milk
6 tablespoons butter or margarine,
softened
1 (.25 ounce) package active dry
yeast
1/4 cup sugar
1 teaspoon salt
1 egg
3 1/2 cups all-purpose flour
FILLING:
3 tablespoons butter or margarine,
melted
1/2 cup sugar
1 1/2 teaspoons ground cinnamon
1 teaspoon grated lemon peel
2 cups fresh blueberries or frozen
blueberries*
GLAZE:
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon water

Directions

In a saucepan, heat milk and butter to 110 degrees F-115 degrees F. In a large mixing bowl, dissolve yeast in warm milk mixture. Add the sugar, salt, egg and 2 cups flour; beat until smooth. Stir in enough remaining flour to form soft dough.

Turn onto floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. Turn onto a floured surface; divide in half. Roll each into a 14-in. x 8-in. rectangle; brush with melted butter. Combine sugar, cinnamon and lemon peel; sprinkle over dough to within 1/2 in of edges. Top with blueberries; press into dough. Roll up, jelly-roll style, starting with a long side; pinch seam to seal. Cut each into 12 slices. Place, cut side down, in two greased 13-in. x 9-in. x 2-in. baking pans. Cover and let rise until doubled, about 1-1/4 hours. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks.

For glaze, combine sugar, vanilla and enough water to achieve a desired consistency. Drizzle over warm rolls. Cool in pans on wire racks.

Low-Fat Blueberry Bran Muffins

Ingredients

- 1 1/2 cups wheat bran
- 1 cup nonfat milk
- 1/2 cup unsweetened applesauce
- 1 egg
- 2/3 cup brown sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup blueberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or use paper muffin liners. Mix together wheat bran and milk, and let stand for 10 minutes.

In a large bowl, mix together applesauce, egg, brown sugar, and vanilla. Beat in bran mixture. Sift together all-purpose flour, whole wheat flour, baking soda, baking powder, and salt. Stir into bran mixture until just blended. Fold in blueberries. Scoop into muffin cups.

Bake in preheated oven for 15 to 20 minutes, or until tops spring back when lightly tapped.

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 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.

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 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 for 15-18 minutes or until lightly browned. Combine glaze ingredients; drizzle over warm scones.

Blueberry 'N' Spice Sauce

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup water
2 cups fresh or frozen blueberries

Directions

In a saucepan, combine sugar, cornstarch, cinnamon and nutmeg. Gradually stir in water until smooth. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in blueberries; return to a boil. Reduce heat; cook and stir for 5 minutes. Serve warm.

Warm Blueberry Sauce

Ingredients

2 cups fresh or frozen blueberries
1/4 cup water
1 cup orange juice
3/4 cup SPLENDA® No Calorie
Sweetener, Granulated
1/4 cup cold water
3 tablespoons cornstarch
1/2 teaspoon almond extract
1/8 teaspoon ground cinnamon

Directions

In a saucepan over medium heat, combine the blueberries, 1/4 cup of water, orange juice, and SPLENDA® Granulated Sweetener. Stir gently, and bring to a boil.

In a cup or small bowl, mix together the cornstarch and 1/4 cup cold water. Gently stir the cornstarch mixture into the blueberries so as not to mash the berries. Simmer gently until thick enough to coat the back of a metal spoon, 3 to 4 minutes. Remove from heat and stir in the almond extract and cinnamon. Thin sauce with water if it is too thick for your liking.

Rhubarb Blueberry Muffins

Ingredients

1/4 cup butter, softened
3/4 cup sugar
1 egg
1/4 cup sour cream
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/3 cup milk
1 cup fresh or frozen blueberries
1 cup chopped fresh or frozen
rhubarb

Directions

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

Fill 12 greased or paper-lined muffin cups about two-thirds full. Bake at 400 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Blueberry Cream Muffins

Ingredients

- 4 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups sour cream
- 2 cups blueberries

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease 24 muffin cups or line with paper muffin liners.

In large bowl beat eggs, gradually add sugar while beating. Continue beating while slowly pouring in oil. Stir in vanilla. In a separate bowl, stir together flour, salt and baking soda.

Stir dry ingredients into egg mixture alternately with sour cream. Gently fold in blueberries. Scoop batter into prepared muffin cups.

Bake in preheated oven for 20 minutes.

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 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 for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Blueberry Topping

Ingredients

2 quarts blueberries, rinsed and drained
2 cups water
1 tablespoon grated lemon peel
3 cups white sugar
4 cups water
2 tablespoons lemon juice

Directions

Place blueberries in a large stockpot and crush with a potato masher. Add water and lemon peel; simmer over low heat for 5 minutes. Strain fruit through cheese cloth, metal strainer or food mill to remove pulp and seeds; reserve juice.

In a large saucepan, mix sugar and 4 cups water. Bring to a boil, stirring occasionally, until temperature reaches 260 degrees F (125 degrees C). Add blueberry juice and boil for 1 minute. Stir in lemon juice and remove from heat. Let cool and freeze or can as desired.

Pink Grapefruit Blueberry Sorbet

Ingredients

3 cups fresh pink grapefruit juice
3 cups fresh or frozen blueberries
1 1/2 cups white sugar, or to taste
1/2 cup vodka (optional)

Directions

Pour the grapefruit juice, blueberries, sugar, and vodka into a blender, and blend until the sugar is dissolved and the mixture is smooth, 2 to 3 minutes.

Pour the mixture into a container, and freeze until solid, 3 to 4 hours. Thoroughly stir the sorbet to break up the ice crystals to a slushy consistency, and return to freezer until firm, about 3 hours. Store in the freezer in a covered container.

Blueberry Fluff Pie

Ingredients

20 large marshmallows
1/4 cup milk
4 cups fresh 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.

Blueberry Sherbet

Ingredients

1 cup sour cream
3/4 cup sugar
1 tablespoon lemon juice
1/2 teaspoon vanilla extract
3 cups fresh or frozen blueberries,
thawed

Directions

In a blender or food processor, combine all ingredients; cover and process until smooth. Press through a sieve; discard the blueberry seeds and skin. Freeze for 8 hours or overnight. Remove from the freezer 30 minutes before serving.

Lemon Blueberry Pizza

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough
1 (8 ounce) package cream
cheese, softened
2 tablespoons sugar
1 (6 ounce) container lemon
yogurt
2 cups fresh blueberries

Directions

Press cookie dough onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 12-15 minutes or until golden brown. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and sugar until smooth; stir in yogurt. Spread over crust to within 1/2 in. of edges. Sprinkle with blueberries. Cut into wedges. Refrigerate leftovers.

Blueberry Muffins II

Ingredients

1 1/2 cups all-purpose flour
1 cup fresh blueberries
1 egg white
1 tablespoon vegetable oil
1/2 cup skim milk
2 tablespoons margarine, melted
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup white sugar

Directions

Preheat oven to 400 degrees F (205 degrees C). Use vegetable oil spray to grease 12-cup muffin tin. Set aside.

Mix 1/4 cup of the flour with the blueberries. Set aside. Beat egg white and 1 tablespoon oil lightly in bowl. Stir in milk and melted margarine or oil.

In separate bowl, mix together flour, baking powder, salt, and sugar. Sift dry ingredient mixture over egg white mixture. Stir just long enough to moisten flour. The batter will look lumpy. DO NOT OVERMIX. Fold in blueberries. Fill each tin two-thirds full with batter. Bake in preheated oven 20-25 minutes or until golden brown.

Blueberry Peach Cobbler

Ingredients

1/2 cup packed brown sugar
3 tablespoons cornstarch
1/4 teaspoon ground mace
1/4 cup sherry or unsweetened apple juice
5 cups sliced peeled peaches
1 cup fresh or frozen 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 sherry or 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 for 25-30 minutes or until bubbly and a toothpick inserted in the topping comes out clean. Serve warm.

Blueberry-Lemon Crumb Bars

Ingredients

CRUST:

2 cups all-purpose flour
2 tablespoons white sugar
2 teaspoons lemon zest
1 pinch salt
1/2 cup butter, chilled and diced
1 egg
1 teaspoon vanilla extract

FILLING:

2 cups fresh blueberries
1/4 cup white sugar
1/8 teaspoon ground nutmeg

CRUMB TOPPING:

5 tablespoons butter, softened
1/2 cup packed brown sugar
3/4 cup all-purpose flour

1/4 cup confectioners' sugar for
dusting

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking pan.

Start by making the crust. In a medium bowl, stir together the 2 cups flour, 2 tablespoons white sugar, lemon zest and salt. Cut in the 1/2 cup butter until the mixture resembles coarse crumbs. Beat egg and vanilla together; stir into the crumb mixture until a dough forms. Press into the bottom of the prepared pan.

Bake for 12 to 15 minutes in the preheated oven, until golden. Remove from oven and set aside to cool slightly.

Sprinkle blueberries over the crust. Combine the 1/4 cup sugar and nutmeg; sprinkle over the blueberries. Make the topping: In a medium bowl, cream together the 5 tablespoons butter and brown sugar until smooth. Mix in the flour, so that the mixture is crumbly like streusel. Sprinkle over the blueberry layer.

Bake for 20 to 25 minutes in the preheated oven, until browned. Cool and then dust with confectioners' sugar before cutting into bars.

Grilled Salmon Steaks with Savory Blueberry

Ingredients

1/2 cup chicken stock
1/4 cup balsamic vinegar
1/4 cup orange juice
1 teaspoon honey
1 tablespoon cornstarch
1/4 cup chicken stock
1 cup fresh blueberries
2 teaspoons chopped fresh chives
4 (6 ounce) salmon steaks
2 tablespoons olive oil
salt and pepper to taste

Directions

Pour 1/2 cup chicken stock, vinegar, orange juice, and honey into a saucepan. Bring to a boil over high heat, then reduce heat to medium. Dissolve cornstarch in 1/4 cup of chicken stock, and stir into the simmering sauce. Cook and stir until the sauce thickens and turns clear, 1 to 2 minutes. Stir in the blueberries and chives, and keep warm over low heat.

Preheat grill to medium high-heat.

Brush salmon with oil, and season to taste with salt and pepper. Grill until the fish flakes easily with a fork, about 3 to 4 minutes per side. Serve with blueberry sauce.

Blueberry-Orange Muffins

Ingredients

- 1 cup quick rolled oats
- 1 cup orange juice
- 1 teaspoon grated orange zest
- 1 cup vegetable oil
- 3 eggs, beaten
- 3 cups all-purpose flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups fresh blueberries

TOPPING:

- 1/2 cup finely chopped nuts
- 3 tablespoons sugar
- 1/2 teaspoon cinnamon

Directions

Mix oats, orange juice and zest; blend in oil and eggs; set aside. Stir together flour, sugar, baking powder, salt and baking soda. Add oat mixture; mix lightly. Fold in blueberries. Spoon batter into paper-lined muffin tins, filling two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 400 degrees F for about 15 to 18 minutes, or until lightly browned.

Blueberry Coffee Cake

Ingredients

1/4 cup butter, softened
2/3 cup sugar
1 egg
1 1/8 cups all-purpose flour,
divided
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 cup fresh or frozen blueberries
1 (3 ounce) package cream
cheese, cubed
TOPPING:
2 tablespoons all-purpose flour
2 tablespoons sugar
1 tablespoon cold butter

Directions

For batter, in a large mixing bowl, cream butter and sugar. Beat in egg. Combine 1 cup flour, baking powder and salt; gradually add to creamed mixture alternately with milk. Toss blueberries with remaining flour. Stir blueberries and cream cheese into creamed mixture (batter will be thick). Transfer to a greased 8-in. square baking dish.

For topping, in a small bowl, combine flour and sugar. Cut in butter until crumbly. Sprinkle over batter. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Blueberry Muffins I

Ingredients

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

Directions

Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.

In a medium bowl, combine flour, sugar, baking powder, blueberries, grated lemon zest and salt; mix well. In a small bowl, combine milk, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)

Fill cups 2/3 full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

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 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 for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

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 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.

Blueberry Pigs

Ingredients

3 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
6 tablespoons cold water

4 cups blueberries
1 pinch ground cinnamon
1/4 cup white sugar
1/4 cup butter, chilled and diced

Directions

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

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Divide dough in half and shape into balls. On floured surface, roll from center to edges into 12 inch circle. Avoid rolling too thin.

Spread approximately 2 cups blueberries on each rolled pastry, or enough to make a single layer of blueberries leaving a 2 inch border. Sprinkle with cinnamon, sugar and slices of butter.

Roll pastry like a jelly-roll, tucking the ends as you roll, and place on a cookie sheet.

Bake in the preheated oven for 60 minutes, or until golden brown.

Toasted Coconut-Topped Blueberry Cake

Ingredients

Cake:

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.

Blueberry Salsa

Ingredients

2 cups chopped fresh blueberries
1 cup whole fresh blueberries
1 tablespoon finely chopped
jalapeno pepper
1/3 cup chopped red onion
1/4 cup chopped red bell pepper
1 fresh lime, juiced
salt to taste

Directions

In a bowl, combine chopped and whole blueberries, jalapeno pepper, onion, red pepper, lime juice, and salt.

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 blueberries, dry pack
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.

Blueberry Breakfast Sauce

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/3 cup water
2 cups fresh or frozen blueberries

Directions

In a 2-qt. saucepan, combine sugar and cornstarch; gradually stir in water. Add blueberries; bring to a boil over medium heat, stirring constantly. Boil for 1 minute, stirring occasionally. Serve warm or cold over French toast, pancakes or waffles.

Blueberry Cheesecake Ice Cream

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/2 cup water
1 1/4 cups fresh or frozen blueberries
1 tablespoon lemon juice
GRAHAM CRACKER MIXTURE:
2 1/4 cups graham cracker crumbs
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/2 cup butter, melted
ICE CREAM:
1 1/2 cups sugar
1 (3.4 ounce) package instant cheesecake or vanilla pudding mix
1 quart heavy whipping cream
2 cups milk
2 teaspoons vanilla extract

Directions

In a small saucepan, combine sugar and cornstarch. Gradually stir in water until smooth. Stir in blueberries and lemon juice. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until slightly thickened, stirring occasionally. Cover and refrigerate until chilled.

In a large bowl, combine the cracker crumbs, sugar and cinnamon. Stir in butter. Pat into an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 10-15 minutes or until lightly browned. Cool completely on a wire rack.

In a large bowl, whisk the ice cream ingredients. Fill ice cream freezer cylinder two-thirds full; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze. Whisk before adding to ice cream freezer (mixture will have some lumps).

Crumble the graham cracker mixture. In a large container, layer the ice cream, graham cracker mixture and blueberry sauce three times; swirl. Freeze.

Blueberry Delight

Ingredients

1 1/2 cups all-purpose flour
3/4 cup butter
1 cup chopped pecans
2 (8 ounce) packages cream cheese
3 cups confectioners' sugar
1/2 teaspoon vanilla extract
2 (1.3 ounce) envelopes whipped topping mix
1 cup milk
1 (21 ounce) can blueberry pie filling

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large mixing bowl, combine flour, butter, and pecans. Press mixture into a 9x13 inch pan.

Bake for 30 minutes. Allow to cool.

In a large bowl, combine cream cheese, confectioners sugar, vanilla, whipped topping mix and milk. Beat at high speed using an electric mixer until smooth. Pour over baked crust. Chill in refrigerator. Before serving, top with blueberry pie filling.

Sugar-Dusted Blueberry Muffins

Ingredients

1/4 cup old-fashioned oats
1/4 cup orange juice
1 egg
1/4 cup canola oil
3/4 cup all-purpose flour
5 tablespoons sugar, divided
1/2 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon baking soda
1/2 cup fresh blueberries or
thawed frozen unsweetened
blueberries
1/8 teaspoon ground cinnamon

Directions

In a small bowl, combine the oats and orange juice; let stand for 5 minutes. Stir in egg and oil until blended. Combine the flour, 1/4 cup sugar, baking powder, salt and baking soda; stir into oat mixture just until moistened. Fold in blueberries.

Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter. Combine cinnamon and remaining sugar; sprinkle over batter. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

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
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.

Fresh Blueberry Pie III

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
3 tablespoons white sugar
1/3 cup vegetable oil
1 1/2 tablespoons milk

2 cups fresh blueberries
2 cups fresh 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.

Finnish 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 blueberries
1/2 cup white sugar, or more to taste

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.

Blueberry Fruit Salad

Ingredients

1 (20 ounce) can pineapple chunks
1 (15 ounce) can sliced peaches
4 cups fresh or frozen 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.

Best Lactose Free Blueberry Muffins

Ingredients

1/2 cup margarine
1 1/4 cups white sugar
1 teaspoon salt
2 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup soy milk
1 tablespoon vanilla extract
1 tablespoon lime juice
2 cups fresh blueberries
1 tablespoon white sugar for decoration

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line muffin pans with paper liners, and spray the tops with cooking spray.

In a large bowl, mix together the margarine, 1 1/4 cups of sugar, and salt until smooth. Beat in the eggs one at a time until well blended. In a separate bowl, stir together the flour and baking powder. Spoon some of this mixture onto the blueberries, and toss to coat. This will keep them from sinking to the bottom. Stir the remaining flour mixture into the bowl with the eggs, alternating with the soy milk. Gently fold in the blueberries. Spoon the batter into the muffin cups, filling to the top. Sprinkle a little sugar over the tops of the muffins.

Bake for 25 minutes in the preheated oven, or until muffin tops are golden brown, and the tops spring back when pressed lightly. Cool for at least 10 minutes before removing from pan.

Blueberry Muffins II

Ingredients

1/2 cup butter
1 1/4 cups white sugar
2 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
2 1/2 cups fresh blueberries
1/4 cup white sugar

Directions

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

In a large bowl, cream butter and 1 1/4 cup sugar until light and fluffy. Add eggs one at a time and mix in.

Mix flour, baking powder and salt. Add flour mixture, alternating with milk. Mash 1/2 cup berries and stir into batter. Fold in remaining berries.

Fill muffin cups and sprinkle with the remaining 1/4 cup of sugar. Bake at 375 degrees F (190 degrees C) for 30 minutes. Remove from oven and wait 20 minutes to remove from pans.

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 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.

Orange Blueberry 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 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.

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 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. Drop dough by teaspoonfuls 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.

Fresh Blueberry Pie I

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups fresh 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 450 degrees F (230 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.

Blueberry Orange Bread

Ingredients

2 1/4 cups all-purpose flour
3/4 cup packed brown sugar
1 tablespoon baking powder
1 teaspoon salt
1/4 cup margarine, softened
2 eggs
2 tablespoons orange zest
1/2 cup milk
1/2 cup orange juice
1 cup fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of one 5x9 inch loaf pan.

In a large bowl combine the flour, brown sugar, baking powder, salt, butter, egg, orange zest, milk and orange juice. Beat at low speed just until moistened. Then beat at medium speed for 2 minutes. Fold in the blueberries and spread into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 to 70 minutes or until a toothpick poked into the center of the loaf comes out clean. Cool in pan for 10 minutes then invert onto a wire rack to cool completely before serving.

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 blueberries
- 2 egg whites
- 1 tablespoon all-purpose flour
- 1 tablespoon white sugar

Directions

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

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.

Blueberry Bake

Ingredients

1 cup whole wheat pastry flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 tablespoon white sugar
1/2 cup lowfat buttermilk
2 tablespoons honey
1 tablespoon white sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1 cup water
2 tablespoons lemon juice
3 cups fresh blueberries

Directions

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

To Make Biscuit Topping: In a medium bowl combine flour, baking powder, baking soda, and 1 tablespoon sugar. Mix well then stir in buttermilk just until all ingredients are moistened and dough forms a ball. Set aside.

To Make Berry Filling: In a large saucepan combine honey, 1 tablespoon sugar, cornstarch, cinnamon, water, and lemon juice. Mix until smooth, then add berries. Simmer over medium heat, stirring gently, until thickened (about 10 minutes). Spoon berry mixture into an 8x11 inch nonstick casserole dish.

Drop biscuit dough onto berry mixture by tablespoonfuls.

Bake in preheated oven for 20 minutes, or until biscuits are lightly browned.

Creamy Blueberry Pie

Ingredients

3 cups fresh blueberries
1 (9 inch) deep dish pie crust
1 cup white sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 eggs, beaten
1/2 cup sour cream
1/2 cup white sugar
1/2 cup all-purpose flour
1/4 cup butter

Directions

Combine 1 cup sugar, 1/3 cup flour, and salt. Add eggs and sour cream, stirring until blended.

Place blueberries in pastry shell, and spoon sour cream mixture over berries.

In another bowl, combine 1/2 cup sugar and 1/2 cup flour. Cut in butter or margarine with pastry blender until mixture resembles course meal. Sprinkle this mixture over sour cream mixture and berries in the pie shell.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until lightly browned. If desired, garnish with additional blueberries and mint leaves.

Blueberry Walnut Bread

Ingredients

1/3 cup margarine, softened
1/2 cup milk
2 eggs
2 1/2 cups all-purpose flour
1 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup frozen blueberries, thawed, drained
1/2 cup chopped walnuts
1/2 teaspoon grated lemon zest (optional)

Directions

In a large bowl, beat together the margarine, milk, eggs and sugar. Stir in the flour, baking powder, baking soda and salt. Carefully fold in the blueberries and walnuts. Fold in lemon zest.

Spray bread machine pan with cooking spray. Pour mixture into bread machine pan and put pan into bread machine. Select Quick Bread/Cake cycle, and press Start. Check in 1 minute to see if mixture is well blended. Cook until cake cycle stops. Cool completely in bread machine pan before removing.

Coconut Blueberry Cake

Ingredients

2 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 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 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.

Blueberry Boy Bait

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
2/3 cup butter
2 teaspoons baking powder
1 teaspoon salt
2 egg yolks
1 cup milk
2 egg whites
1 cup blueberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.

In a large bowl, stir together the flour and sugar. Cut in butter using a pastry blender or a fork until pea-sized. Measure out 3/4 cup of the mixture, and set aside. Stir baking powder and salt into the remaining mixture, then mix in the egg yolks and milk using an electric mixer on low speed for 3 minutes.

In a large glass or metal bowl, whip egg whites just until stiff peaks begin to form. Fold egg whites into the batter. Spread batter evenly into the prepared pan. Sprinkle blueberries over the batter, and sprinkle the reserved crumb mixture over the top.

Bake for 40 to 50 minutes in the preheated oven, or until the cake springs back when lightly touched in the center.

Banana Blueberry Pie

Ingredients

1 (8 ounce) package cream cheese, softened
3/4 cup sugar
2 cups whipped topping
4 medium firm bananas, sliced
2 (9 inch) pastry shells, baked
1 (21 ounce) can blueberry pie filling
fresh blueberries and mint and additional sliced bananas (optional)

Directions

In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and bananas. Pour into pastry shells. Spread with pie filling. Refrigerate for at least 30 minutes. Just before serving, garnish with blueberries, mint and bananas if desired.

Blueberry 'S' Pie

Ingredients

1 cup butter
1 cup all-purpose flour
1 cup brown sugar
1 1/2 cups quick cooking oats
1/2 teaspoon salt
1 (15 ounce) can sweetened
blueberries, drained

Directions

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

In a medium bowl, cream together the butter and brown sugar. Stir in flour, salt and oats. Mix until well combined.

Pat 2/3 of the mixture into an ungreased 9 inch pie pan to form the bottom crust. Spread blueberries evenly into crust. Pat the remaining oat mixture onto top of blueberries.

Bake in preheated oven for 40 to 50 minutes.

Blueberry Bars

Ingredients

1 cup butter or margarine,
softened
1 3/4 cups sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 (21 ounce) can blueberry pie
filling
1/8 teaspoon ground nutmeg
GLAZE:
1 1/4 cups confectioners' sugar
2 tablespoons lemon juice
1 tablespoon butter or margarine,
melted

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture just until combined. Spread half of the batter into a greased 15-in. x 10-in. x 1-in. baking pan. Spread with pie filling; sprinkle with nutmeg. Drop remaining batter by teaspoonfuls over the top.

Bake at 350 degrees F for 40-45 minutes or until golden brown. In a small bowl, combine the glaze ingredients until smooth. Drizzle over warm bars.

Maine Wild Blueberry Salsa

Ingredients

2 medium heirloom tomatoes
1 cup fresh or frozen wild blueberries
3/4 cup chopped sweet onion
2 cloves garlic, minced
2 tablespoons rice vinegar
2 tablespoons olive oil
1 jalapeno pepper, finely chopped
1/2 Hungarian hot pepper, finely chopped
2 tablespoons chopped fresh cilantro
2 tablespoons chopped Italian flat leaf parsley
salt and pepper to taste

Directions

Bring a pot of water to a boil. Score the skin of the tomatoes by slicing an X into the skin on the bottom. Immerse the tomatoes in boiling water for about 15 seconds. Remove and place into a bowl of cold water. The skins should slip off easily. Peel the tomatoes, cut in half and remove the seeds. Chop the tomatoes and discard the seeds.

In a medium bowl, combine the tomatoes, blueberries, onion, garlic, jalapeno pepper, Hungarian pepper, cilantro and parsley. Pour in the rice vinegar and olive oil and stir gently to mix. Season with salt and pepper. Cover and store in the refrigerator overnight to allow the flavors to blend. You may wish to drain the salsa slightly before serving, depending on how juicy your tomatoes are.

Festive Fresh Blueberry and Cranberry Relish

Ingredients

2 cups fresh cranberries
1 cup fresh blueberries
1 cup orange juice
3/4 cup white sugar
1 teaspoon grated orange zest
1 teaspoon vanilla

Directions

Heat cranberries, blueberries, orange juice, sugar, orange zest, and vanilla in a saucepan over medium heat. Cook and stir until the sugar dissolves and berries soften, about 15 minutes. Cover and chill until ready to serve.

Blueberry Gelatin Salad

Ingredients

2 (3 ounce) packages grape
flavored gelatin mix
2 cups boiling water
1 (8 ounce) can crushed
pineapple, undrained
1 (21 ounce) can blueberry pie
filling

Topping:

1 (8 ounce) package cream
cheese, softened
1 cup sour cream
1/2 cup white sugar
1 teaspoon vanilla extract

Directions

In a large bowl, mix together gelatin powder, boiling water, pineapple and pie filling. Pour into a mold, or glass baking dish, and refrigerate until set, at least 2 hours.

In a medium bowl, mix together the cream cheese, sour cream, sugar and vanilla until smooth. Spread over the top of the gelatin. If using a mold, unmold the gelatin before applying topping.

Blueberry Muffins I

Ingredients

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

Directions

Preheat oven to 400 degrees F (205 degrees C). Line a 12-cup muffin tin with paper liners.

In a large bowl, stir together milk, egg, and oil. Add flour, baking powder, sugar, and blueberries; gently mix the batter with only a few strokes. Spoon batter into cups.

Bake for 20 minutes. Serve hot.

Blueberry-Topped Custard

Ingredients

1/2 cup sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 1/2 cups half-and-half cream
1 teaspoon grated lemon peel
3 egg yolks, lightly beaten
2 tablespoons butter or margarine
1 tablespoon vanilla extract
1 (15 ounce) can blueberries
1 tablespoon cornstarch

Directions

In a saucepan, combine the sugar, flour and salt. Gradually add cream and lemon peel until blended. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat. Stir a small amount of hot mixture into egg yolks. Return all to pan; bring to a gentle boil, stirring constantly. Remove from the heat; stir in butter and vanilla. Pour into four parfait glasses or dessert dishes. Cool. Drain blueberries, reserving juice. Spoon blueberries over custard. In a saucepan, combine cornstarch and blueberry juice until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Spoon over berries.

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 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 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.

Blueberry Crisp I

Ingredients

2 cups 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.

Blueberry Cream Dessert

Ingredients

1 1/2 cups graham cracker crumbs
3/4 cup sugar, divided
1/2 cup butter or margarine, melted
1 (8 ounce) package cream cheese, softened
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1 (21 ounce) can blueberry pie filling
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a bowl, combine the cracker crumbs, 1/4 cu sugar and butter. Press into a greased 13-in. x 9-in. x 2-in. baking dish. In a mixing bowl, beat the cream cheese and remaining sugar until smooth; add the eggs and vanilla. Pour over crust.

Bake at 350 degrees F for 15-20 minutes or until set. Sprinkle with cinnamon. Cool on a wire rack. Spread with pie filling and whipped topping. Refrigerate until serving.

Blueberry or Cherry Dessert

Ingredients

1/2 cup butter
2 cups white sugar
36 graham crackers, crushed
4 eggs
2 (8 ounce) packages cream cheese, softened
1 teaspoon vanilla extract
2 (21 ounce) cans blueberry pie filling
1 (16 ounce) package frozen whipped topping, thawed

Directions

Melt the butter or margarine, and add 1 cup sugar and the graham crackers. Press this mixture into a 9x13 pan.

Beat the eggs. Gradually beat cream cheese, sugar, and vanilla into the eggs.

Pour egg and cream cheese mixture over the graham cracker crust. Bake at 325 degrees F (165 degrees C) for 15-20 minutes. Cool.

Pour blueberry or cherry pie filling over the top of the baked dessert. Spread nondairy whipped topping on top of fruit. Refrigerate until ready to serve.

Blueberry Banana Salad

Ingredients

2 cups sliced firm bananas
1 1/2 cups fresh 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, s oranges, marshmallows and coconut. Gently fold in the sour cream. Refrigerate leftovers.

Speedy Blueberry Refrigerator Jam

Ingredients

4 cups fresh or frozen 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.

White Chocolate Blueberry Cheesecake

Ingredients

CRUST:

2 cups crushed graham crackers
1 cup slivered almonds
1/2 cup white sugar
1/4 cup clarified butter, melted
2 tablespoons caramel topping

FILLING:

1 pound white chocolate,
chopped
4 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
4 eggs, beaten
2 egg yolks
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

TOPPING:

1/2 cup white sugar
1 teaspoon cornstarch
1/4 cup water
1 pint fresh blueberries
2 teaspoons lemon juice

Directions

Preheat oven to 275 degrees F (135 degrees C). Make the crust: In a food processor, blend together the graham cracker crumbs, almonds and sugar until the almonds are ground fine. Pour in the melted butter and caramel while processing, until mixture is combined. Press the mixture onto the bottom, and half way up the side of a 10 inch springform pan.

Make the filling: In a metal bowl over a pan of barely simmering water, melt the white chocolate, stirring until smooth. Remove from heat and set aside. In a large bowl, beat the cream cheese and 3/4 cup sugar until smooth. Beat in the eggs and the egg yolks, one at a time. Beat in the flour and the vanilla and blend in the melted white chocolate slowly, beating until the filling is well combined. Pour filling into crust.

Bake in the middle of preheated oven for 1 hour. Then turn off the heat, and crack the oven door an inch, letting the cheesecake cool in the oven to room temperature. Cover loosely and refrigerate overnight before removing from pan.

Make the topping: In a saucepan, combine 1/2 cup sugar and cornstarch. Stir in water and blueberries. Bring to a boil, then simmer for 10 minutes, stirring occasionally. Press through a fine sieve. Stir in lemon juice, allow to cool, and store in a glass jar.

Vodka Blueberry Liqueur

Ingredients

1 cup white sugar
2 cups vodka
3 cups fresh blueberries

Directions

In a 2-quart jar dissolve sugar in vodka. Pour in blueberries and cover the jar.

Store in cool, dark place for 2 months (refrigerator is okay). Occasionally shake gently. Strain and serve in cordial glasses, or if you prefer, over ice.

Health Nut Blueberry Muffins

Ingredients

3/4 cup all-purpose flour
3/4 cup whole wheat flour
3/4 cup white sugar
1/4 cup oat bran
1/4 cup quick cooking oats
1/4 cup wheat germ
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup blueberries
1/2 cup chopped walnuts
1 banana, mashed
1 cup buttermilk
1 egg
1 tablespoon vegetable oil
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan, or line with paper muffin cups.

In a large bowl, stir together the all-purpose flour, whole wheat flour, sugar, oat bran, quick-cooking oats, wheat germ, baking powder, baking soda and salt. Gently stir in the blueberries and walnuts. In a separate bowl, mix together the mashed banana, buttermilk, egg, oil and vanilla. Pour the wet ingredients into the dry, and mix just until blended. Spoon into muffin cups, filling all the way to the top.

Bake for 15 to 18 minutes in the preheated oven, or until the tops of the muffins spring back when lightly touched.

Aunt Betty's Blueberry Muffins

Ingredients

1/2 cup old-fashioned oats
1/2 cup orange juice
1 egg
1/2 cup vegetable oil
1/2 cup sugar
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup fresh or frozen blueberries*
TOPPING:
2 tablespoons sugar
1/2 teaspoon ground cinnamon

Directions

In a large bowl, combine oats and orange juice; let stand for 5 minutes. Beat in the egg, oil and sugar until blended. Combine the flour, baking powder, salt and baking soda; stir into oat mixture just until moistened. Fold in blueberries. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 400 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.

Blueberry Gingerbread

Ingredients

- 1/2 cup vegetable oil
- 1 cup white sugar
- 3 tablespoons molasses
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup fresh or frozen blueberries
- 1 cup buttermilk
- 2 tablespoons sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 11x7 inch baking dish.

In a large bowl, mix together the oil, 1 cup sugar and molasses until well blended. Beat in the egg. In a separate bowl, stir together the flour, cinnamon, nutmeg, ginger, baking soda and salt. Remove 2 tablespoons of the flour mixture, and toss with blueberries to coat. Stir the remaining dry mixture into the wet ingredients alternately with the buttermilk, mixing after each addition. Carefully stir in blueberries. Pour the batter into the prepared pan, and sprinkle remaining white sugar over the top.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

Blueberry Brunch Loaf

Ingredients

1/4 cup butter or margarine,
softened
3/4 cup packed brown sugar
1 egg
1 tablespoon grated orange peel
2 1/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup orange juice
1 cup fresh or frozen blueberries
GLAZE:
1/2 cup confectioners' sugar
2 teaspoons butter or margarine,
softened
1/2 teaspoon grated orange peel
1 tablespoon milk

Directions

In a mixing bowl, cream butter and brown sugar. Stir in egg and orange peel. Combine flour, baking powder and salt; add to creamed mixture alternately with milk and juice, mixing thoroughly after each addition. Fold in blueberries. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 50-55 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack. For glaze, combine sugar, butter and orange peel. Gradually add milk until glaze is of spreading consistency; drizzle over warm bread.

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.

Delicious Blueberry Smoothie

Ingredients

1/4 cup apple juice
1 tablespoon instant iced tea powder
1/2 cup frozen 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.

Wild Blueberry Chicken Sausage Breakfast

Ingredients

1 (10 ounce) package al fresco®
All Natural Wild Blueberry
Breakfast Chicken Sausage, 1/2-
inch pieces
8 slices multigrain bread
6 ounces fat free cream cheese
2 cups fresh blueberries
1 cup egg substitute
1 teaspoon cinnamon
2 cups skim milk
1/2 cup Vermont maple syrup

Directions

Spread cream cheese on bread and cube bread. Place the cubes in a 13 x 9 baking pan, sprayed with cooking oil. Sprinkle with cinnamon, top with 1-1/2 cups of blueberries. Place sausage pieces on top of mixture in baking pan. Beat egg substitute, maple syrup and milk together. Carefully pour over mixture in baking pan.

Bake in a 350 degrees F oven for 50 to 60 minutes. Top with remaining blueberries before serving.

Cherry-Blueberry Pie

Ingredients

1 (15 ounce) package refrigerated pie crusts
1/2 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon ground cinnamon
1 (21 ounce) can cherry pie filling
1 1/2 cups frozen blueberries

1 egg white
1 teaspoon water
2 teaspoons sugar

Directions

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

Press one of the pie crusts into a 9 inch pie plate. In a large bowl, stir together 1/2 cup of sugar, cornstarch and cinnamon. Stir in the cherry pie filling and blueberries. Spoon into the pie crust. Top with the second crust, and press the edges to seal. Flute edges, or press with the tines of a fork. In a cup, whisk together the egg white and water with a fork. Brush over the top of the pie, then sprinkle with 2 teaspoons of sugar.

Bake for 45 to 55 minutes in the preheated oven, or until crust is golden brown. Cover the edges of the crust with aluminum foil if they appear to be getting too dark. Cool for at least 2 hours to allow the filling to set before serving.

Melt In Your Mouth 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.

Blueberry Sour Cream Coffee Cake

Ingredients

1 cup butter, softened
2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 5/8 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup fresh or frozen blueberries

1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup chopped pecans
1 tablespoon confectioners' sugar
for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Combine the flour, baking powder, and salt; stir into the batter just until blended. Fold in blueberries.

Spoon half of the batter into the prepared pan. In a small bowl, stir together the brown sugar, cinnamon and pecans. Sprinkle half of this mixture over the batter in the pan. Spoon remaining batter over the top, and then sprinkle the remaining pecan mixture over. Use a knife or thin spatula to swirl the sugar layer into the cake.

Bake for 55 to 60 minutes in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Cool in the pan over a wire rack. Invert onto a serving plate, and tap firmly to remove from the pan. Dust with confectioners' sugar just before serving.

Blueberry Lime Mold

Ingredients

1 (3 ounce) package lime flavored gelatin mix
1 tablespoon sugar
2 tablespoons lime juice
1 1/2 cups boiling water
1 (8 ounce) container frozen whipped topping, thawed
1 pint fresh blueberries

Directions

In a medium bowl, whisk together the gelatin mix, sugar, lime juice, and boiling water for one minute, or until the gelatin is completely dissolved. Cover, and chill for one hour, or until slightly thickened.

When the gelatin mixture is thick, whip with a whisk or electric mixer until light in color, and double in volume. Whisk in whipped topping, and fold in blueberries. Lightly grease a 5 or 6 cup gelatin mold, and fill with the gelatin mixture. Chill for 4 hours, or until firm. Carefully unmold onto a platter, and serve.

Oatmeal Blueberry Muffins

Ingredients

1 1/4 cups quick cooking oats
1 cup all-purpose flour
1/3 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup milk
1 egg
1/4 cup vegetable oil
1 cup blueberries, rinsed and drained

Directions

Combine oats, flour, sugar, baking powder, and salt. Mix in milk, egg, and oil; mix just until dry ingredients are moistened. Fold in blueberries. Fill greased muffin cups 2/3 full with batter.

Bake at 425 degrees F (220 degrees C) for 20 to 25 minutes.

Best of the Best Blueberry Muffins

Ingredients

1/2 cup unsalted butter
1 1/4 cups white sugar
1/2 teaspoon salt
2 eggs
2 cups all-purpose flour, divided
2 teaspoons baking powder
1/2 cup buttermilk
1 pint fresh blueberries - rinsed,
drained and patted dry
2 tablespoons white sugar

Directions

Position rack in the middle of oven. Preheat oven to 375 degrees F (190 degrees C). Spray the top of a muffin pan with non-stick coating, and line with paper liners.

In a large bowl, cream together the butter, 1 1/4 cups sugar and salt until light and fluffy. Beat in the eggs one at a time. Mix together 1 3/4 cup of the flour and baking powder. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Crush 1/4 of the blueberries, and stir into the batter. Mix the rest of the whole blueberries with the remaining 1/4 cup of the flour, and fold into the batter. Scoop into muffin cups. Sprinkle tops lightly with sugar.

Bake in preheated oven for 30 minutes, or until golden brown, and tops spring back when lightly tapped.

Blueberry Almond Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
2 eggs
1 pint fresh 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.

Blueberry Bread I

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 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 Pudding with Lemon Cream Sauce

Ingredients

LEMON CREAM SAUCE:

2 teaspoons cornstarch
1/2 cup sugar
2/3 cup water
2 tablespoons lemon juice
1 cup heavy cream

PUDDING:

2 cups all-purpose flour
1 1/2 cups sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
2/3 cup butter or margarine
2 eggs
3/4 cup milk
2 cups fresh blueberries, rinsed
and dried

Directions

In a small saucepan, combine the cornstarch and sugar. Stir in water; cook and stir until thickened and clear. Remove from the heat; stir in lemon juice. Cool. In a mixing bowl, whip the cream; fold cooled mixture into cream. Cover and refrigerate until ready to use. For pudding, combine dry ingredients in another mixing bowl. Cut in butter with a pastry blender until particles are the size of small peas. Add eggs and milk and beat on low until thoroughly combine. Spread into a greased 9-in. square baking pan. Sprinkle berries over batter. Bake at 350 degrees F for 50-55 minutes or until cake tests done. Serve warm or cold with Lemon Cream Sauce.

Blueberry Salsa Salad

Ingredients

2 cups fresh blueberries
1 medium red apple, diced
1 large navel orange, peeled,
sectioned and chopped
1/2 cup finely chopped sweet
onion
1 tablespoon minced fresh cilantro
1/4 cup red wine vinegar
3 tablespoons unsweetened apple
juice
2 tablespoons sugar
2 tablespoons olive oil
1/4 teaspoon salt
1 (5 ounce) package spring mix
salad greens
1/2 cup crumbled blue cheese

Directions

In a large bowl, combine the blueberries, apple, orange, onion and cilantro. In a small bowl, whisk the vinegar, apple juice, sugar, oil and salt; drizzle over fruit mixture and toss to coat. Let stand for 10 minutes.

Divide salad greens among six serving plates. Using a slotted spoon, arrange blueberry salsa over greens. Drizzle with dressing left in bowl. Sprinkle with blue cheese.

Cape Breton Blueberry Grunt

Ingredients

3 cups fresh 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.

Blueberry Nut Oat Bran Muffins

Ingredients

- 1 1/2 cups oat bran
- 1 1/2 cups all-purpose flour
- 1/2 cup packed brown sugar
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 1/8 cups applesauce
- 1/2 cup egg substitute
- 2 tablespoons canola oil
- 1 teaspoon vanilla extract
- 1 1/2 cups blueberries
- 1/4 ounce chopped pecans
- 1/2 cup low fat granola

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a 12 cup muffin pan with paper muffin liners, and spray liners with cooking spray.

In a large bowl, mix the oat bran, flour, brown sugar, baking soda, baking powder, cinnamon, and salt. In a separate bowl, blend the applesauce, egg substitute, canola oil, and vanilla extract. Thoroughly mix the applesauce mixture into the flour mixture. Fold in the blueberries and pecans. Spoon the batter into the prepared muffin cups. Sprinkle batter with granola, and press granola lightly to make it stick.

Bake 18 minutes in the preheated oven, or until a toothpick inserted into a muffin comes out clean. Cool on a wire rack.

Blueberry Orange Bran Muffin

Ingredients

- 1/2 cup oat bran
- 1 cup wheat bran
- 1/2 cup sour cream
- 1/2 cup milk
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2/3 cup brown sugar
- 1/2 teaspoon salt
- 1 cup fresh blueberries
- 1/3 cup vegetable oil
- 1 orange, juiced and zested
- 1 egg
- 1 teaspoon vanilla extract

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

Combine the oat bran and wheat bran in a large bowl. Stir in sour cream and milk. Allow mixture to stand for 10 minutes. Combine flour, baking powder, baking soda, brown sugar, and salt in a separate bowl. Gently stir blueberries into the flour mixture, carefully coating all the blueberries with flour. Stir vegetable oil, orange juice and zest, egg, and vanilla extract into the bran mixture. Combine flour mixture with the wet ingredients until just blended. Drop batter into lined muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Blueberry Dump Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 cups fresh 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.

Blueberry Grunt

Ingredients

2 (15 ounce) cans blueberries
1/2 cup white sugar
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons lemon zest
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
3/4 cup milk
1/2 cup heavy cream

Directions

Pour blueberries and their juice into a 10 inch iron skillet or kettle. Stir in sugar. Cook until juice begins to boil, and lower heat.

In medium mixing bowl, mix flour, baking powder, lemon rind, spices, and salt. Stir in milk until dry particles are just moistened. Drop dough by spoonfuls (8 dumplings) on top of simmering berry mixture, and cover skillet. Cook over medium-low heat until dough is puffed and cooked through. Serve dumplings with berry sauce and cold cream.

Rosemary Chicken with Blueberry Sauce

Ingredients

1/2 cup dried rosemary
1/2 cup dried basil
1/2 cup fresh-ground black pepper
1 cup olive oil
4 skinless, boneless chicken breast halves
2 teaspoons adobo seasoning

1 cup pomegranate juice
1/2 cup blueberry preserves
1 cup fresh blueberries
2 teaspoons honey
1/2 cup prepared yellow mustard
2 teaspoons mustard seeds
1 tablespoon butter

Directions

Mix together the rosemary, basil, and pepper in a small bowl. Pour the olive oil into a shallow dish.

Pound the chicken breast to about 3/4-inch thickness. Rub each breast with adobo sauce. Sprinkle both sides of each breast with the rosemary mixture and lie them in the olive oil; allow to marinate about 30 minutes.

Meanwhile, prepare the sauce. Heat the pomegranate juice in a saucepan over medium heat. Once the juice is warm, stir in the blueberry preserves, blueberries, honey, mustard, and mustard seeds. Cook and stir until the sauce thickens, 10 to 15 minutes.

Melt the butter in a skillet over medium heat. Cook the chicken in the melted butter until no longer pink inside, 3 to 5 minutes per side. Serve with sauce on the side.

Citrus Blueberry Slush

Ingredients

1 (6 ounce) can frozen orange
juice concentrate
6 fluid ounces water
1 cup fresh blueberries
4 cubes ice

Directions

In a blender, combine orange juice concentrate, water, blueberries and ice cubes. Blend until slushy. Pour into glasses and serve.

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 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.

Blueberry Cream Cheese Pound Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup white sugar
3 eggs
1 (8 ounce) package cream cheese, room temperature
1/2 cup vegetable oil
1 teaspoon vanilla extract
1 1/4 cups blueberries

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and sugar. Make a well in the center and pour in eggs, cream cheese, oil and vanilla. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in blueberries. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 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.

Blueberry-Sausage Breakfast Cake

Ingredients

1/2 cup butter, softened
3/4 cup sugar
1/4 cup packed brown sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup sour cream
1 pound bulk pork sausage,
cooked and drained
1 cup fresh or frozen blueberries
1/2 cup chopped pecans
BLUEBERRY SAUCE:
1/2 cup sugar
2 tablespoons cornstarch
1/2 cup water
2 cups fresh or frozen blueberries

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and baking soda; add alternately with sour cream to creamed mixture, beating well after each addition. Fold in sausage and blueberries.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with pecans. Bake at 350 degrees F for 35-40 minutes or until cake tests done.

For sauce, combine sugar and cornstarch in a saucepan. Add water and blueberries. Cook and stir until thick and bubbly. Spoon over individual servings.

Blueberry Muffins

Ingredients

3/4 cup milk
1/4 cup lemon juice
2 cups all-purpose flour
3/4 cup sugar
1 tablespoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg, lightly beaten
1/4 cup vegetable oil
1 cup fresh or frozen blueberries

Directions

In a small bowl, mix milk and lemon juice; set aside.

In a large bowl, combine flour, sugar, baking powder, cinnamon and salt. Set aside. Add egg and oil to milk mixture; mix well. Gently stir into flour mixture just until moistened. Fold in blueberries.

Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F at 22-24 minutes or until center of muffin springs back when lightly touched.

Ultimo'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 blueberries

Directions

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.

Chicken with Blueberry Sauce

Ingredients

4 (4 ounce) boneless skinless chicken breast halves
1 tablespoon vegetable oil
1/2 cup apricot preserves or spreadable fruit (optional)
3 tablespoons Dijon mustard
1/3 cup white wine vinegar or cider vinegar
1/2 cup fresh or frozen blueberries
Hot cooked rice

Directions

In a large skillet over medium heat, cook chicken in oil for about 4 minutes on each side or until lightly browned. Combine preserves and mustard; spoon over chicken. Reduce heat; cover and simmer for 15 minutes or until chicken juices run clear.

With a slotted spoon, remove chicken and keep warm. Add vinegar to skillet; bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes or until sauce is reduced by one-third, stirring occasionally. Stir in blueberries. Serve over chicken and rice if desired.

Blueberry Strata

Ingredients

Strata:

cooking spray

1 loaf French bread, cubed

1 1/2 cups blueberries

2 (8 ounce) packages cream
cheese, cut into 1/2-inch cubes

12 eggs

1/3 cup maple syrup

2 cups milk

Blueberry Syrup:

1 1/2 cups white sugar

3 tablespoons cornstarch

1 1/2 cups water

1 1/2 cups fresh blueberries

1 1/2 tablespoons butter

Directions

Coat a 9x13 inch baking dish with cooking spray. Place 1/2 of the bread cubes in dish; top with 1 1/2 cups blueberries. Scatter cream cheese over berries. Cover with remaining bread cubes. In a mixing bowl, whisk together eggs, maple syrup, and milk. Pour egg mixture over bread in pan. Cover, and chill overnight.

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

Bake strata, covered, for 30 minutes. Remove cover, and bake for an additional 30 minutes.

While the strata is baking, prepare the blueberry syrup. Combine sugar, cornstarch, and water in a saucepan. Bring mixture to a boil over high heat; cook for 5 minutes. Pour in remaining 1 1/2 cups blueberries; continue cooking for 10 minutes. Remove from heat, and stir in butter. Serve warm over slices of the strata.

Lemon-Blueberry Oat Muffins

Ingredients

1 cup quick-cooking oats
1 cup all-purpose flour
1/2 cup sugar
3 teaspoons baking powder
1/4 teaspoon salt
1 egg
1 egg white
1 cup fat-free milk
2 tablespoons butter or stick margarine, melted
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1 cup fresh or frozen blueberries*
TOPPING:
1/2 cup quick-cooking oats
2 tablespoons brown sugar
1 tablespoon butter or stick margarine, softened

Directions

In a bowl, combine the first five ingredients. In another bowl, combine the egg, egg white, milk, butter, lemon peel and vanilla; mix well. Add to dry ingredients just until moistened. Fold in berries. Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter. Combine topping ingredients; sprinkle over batter. Bake at 400 degrees F for 20-22 minutes or until top is lightly browned and springs back when lightly touched. Cool 5 minutes; remove to a wire rack.

Blueberry Almond Scones

Ingredients

- 2 tablespoons fresh 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 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.

Blueberry Congealed Salad

Ingredients

2 (3 ounce) packages blackberry gelatin
2 cups boiling water
1 (15 ounce) can blueberries
1 (8 ounce) can crushed pineapple, drained with juice reserved
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1 cup sour cream
1/2 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

In a large bowl, dissolve the gelatin in boiling water. Drain the liquid from the blueberry and pineapple cans into a measuring cup and add enough water to make 1 cup of liquid. Stir the juice mixture, blueberries and crushed pineapple into the gelatin and pour into a 2 quart mold. Refrigerate until firm.

Mix together softened cream cheese, sugar, sour cream and vanilla and spread over the congealed gelatin mixture. Sprinkle cream cheese layer with chopped pecans. Chill for approximately 30 more minutes, invert and serve.

Blueberry Snow

Ingredients

1 (10 inch) angel food cake
1 (8 ounce) package cream cheese
1 cup milk
1 (16 ounce) package frozen whipped topping, thawed
1 (21 ounce) can blueberry pie filling
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Break angel food cake into small pieces, and spread into the bottom of a 9 x 13 inch baking dish.

Mix together confectioners' sugar, cream cheese, vanilla, and milk until smooth. Fold in whipped topping. Pour over cake pieces. Pour blueberries over all. Chill for 4 hours or overnight.

Peach Blueberry Cobbler

Ingredients

FILLING:

2 cups fresh or frozen sliced peaches
1/3 cup sugar
4 teaspoons quick-cooking tapioca
2 teaspoons lemon juice
1 cup fresh or frozen blueberries
ground nutmeg

DUMPLINGS:

1 cup all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon grated lemon peel
1/4 cup butter or margarine
1/2 cup cream or evaporated milk
Vanilla ice cream (optional)

Directions

In a 1-1/2-qt. baking dish, combine peaches, sugar, tapioca and lemon juice. Sprinkle blueberries over top. Sprinkle with nutmeg; set aside. For dumplings, combine first five ingredients in mixing bowl; cut in butter with a pastry blender until mixture resembles cornmeal. Add cream or milk; stir until dough is mixed and moistened. Drop by tablespoonfuls over fruit mixture. Sprinkle nutmeg over dumplings. Bake at 400 degrees F for 25-30 minutes or until top is golden brown. Serve warm with ice cream if desired.

Blueberry Banana Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1 cup sugar
2 eggs
2 teaspoons vanilla extract
2 medium ripe bananas, mashed
1 cup fresh blueberries

Directions

In a bowl, combine the flour, baking soda and salt. In a large mixing bowl, cream the shortening and sugar. Add eggs and vanilla; mix well. Beat in bananas. Gradually add the dry ingredients, beating just until combined. Fold in blueberries.

Pour into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Blueberry Sour Cream Pound Cake

Ingredients

1 cup butter, softened
3 cups sugar
6 eggs, separated
1 cup sour cream
1/4 teaspoon baking soda
3 cups all-purpose flour
1 teaspoon vanilla extract
1 teaspoon almond extract
1 teaspoon butter flavoring
1 1/2 cups fresh or frozen
blueberries

Directions

In a mixing bowl, cream butter; gradually add sugar and mix well. Add egg yolks, one at a time, beating well after each addition.

In a separate bowl, combine sour cream and baking soda. Add alternately with the flour to creamed mixture. Beat egg whites until stiff peaks form. Fold egg whites, extracts, butter flavoring and berries into batter.

Spoon into a greased 10-in. tube pan. Bake at 350 degrees F for 60-70 minutes or until cake tests done.

Todd's Famous 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 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 1 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.

Cake-Topped Blueberry Dessert

Ingredients

3 cups fresh or frozen blueberries
1/2 cup packed brown sugar
1 tablespoon butter or stick margarine
3 tablespoons shortening
1/2 cup sugar
1 egg
1 teaspoon grated orange peel
1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup orange juice

Directions

In a saucepan, combine the blueberries, brown sugar and butter; cook for 5 minutes or until saucy. Pour into an 8-in. square baking dish coated with nonstick cooking spray. In a mixing bowl, cream shortening and sugar. Beat in egg and orange peel. Combine the flour, baking powder and salt; add to the creamed mixture alternately with orange juice, beating just until combined.

Drop batter by spoonfuls over blueberry mixture. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center of cake comes out clean. Serve warm.

Blueberry Loaf Cake

Ingredients

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

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, milk and vanilla. Combine flour and baking powder; add to creamed mixture just until combined. Gently fold in blueberries. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Combine sugar and cinnamon; sprinkle over top. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Streusel Topped Blueberry Muffins

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 tablespoons all-purpose flour
1 1/2 cups fresh blueberries
1/2 cup butter
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon lemon zest
1/2 cup milk
2 tablespoons all-purpose flour
5 tablespoons white sugar
1/2 teaspoon ground cinnamon
2 tablespoons butter, diced

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Combine 2 cups flour, 2 teaspoons baking powder, and 1/2 teaspoon salt in medium bowl. In a small bowl, sprinkle 1 to 2 tablespoons flour over blueberries, and set aside. (This simple trick will keep you from having "purple" batter)

In a large bowl, beat 1/2 cup butter with 3/4 cup sugar until light and fluffy. Beat in eggs, and stir in vanilla and lemon zest. Fold in dry ingredients alternately with milk. Fold in blueberries. Remember, fold gently, don't stir. Spoon batter into prepared cups.

Combine 2 tablespoons flour, 5 tablespoons sugar, and 1/2 teaspoon cinnamon in a small bowl. Cut in 2 tablespoons butter with fork or pastry blender until mixture resembles coarse crumbs. Sprinkle over batter in muffin cups.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted in center of a muffin comes out clean. Cool in pans on wire rack. These muffins freeze really well, and re-heat in the microwave successfully. Hope you enjoy!!

No-Sugar-Added Blueberry and Banana Wheat

Ingredients

1 cup mashed bananas
1 egg
1/2 cup water
1/2 cup vegetable oil
2 cups wheat flour
1 teaspoon baking soda
2 1/4 teaspoons baking powder
1 cup fresh or frozen blueberries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 18 muffin cups, or line with paper muffin liners.

Mix together mashed bananas, egg, water, and oil in a large bowl. Mix in flour, baking soda, and baking powder until mostly smooth (you will still see lumps from the banana, but that's okay!). Gently fold the blueberries into the batter.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 15 minutes. Remove muffins from tins, and cool on a wire rack.

Blueberry Corn Muffins

Ingredients

1/4 cup butter or stick margarine,
softened
1/4 cup sugar
1/4 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 cup cornmeal
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup 2% milk
1 cup fresh or frozen blueberries*

Directions

In a mixing bowl, cream butter and sugars. Add egg; mix well. Combine the flour, cornmeal, baking powder, salt and nutmeg; add to creamed mixture alternately with milk just until moistened. Fold in blueberries. Coat muffin cups with nonstick cooking spray and use paper liners; fill two-thirds full with batter. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Blueberry Oatmeal Scones

Ingredients

1 1/2 cups rolled oats
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/3 cup white sugar
3/4 teaspoon baking soda
3/4 teaspoon baking powder
6 tablespoons butter, cubed
3/4 cup milk
1 cup fresh blueberries or frozen
blueberries, thawed
1/2 cup pecans
2 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Stir the oatmeal, flours, sugar, baking soda, and baking powder together in a mixing bowl. Use a pastry cutter or two forks and cut in the butter with the flour mixture until crumbly and well blended. Stir the milk into the flour mixture until just combined. Lightly stir in the pecans and blueberries. Collect the dough into a ball and pat into a large circle about 1 inch high. Cut into 8 wedges, and place on prepared baking sheet. Brush tops with 2 tablespoons milk.

Bake in preheated oven until lightly browned, 20 to 25 minutes.

Very Best Blueberry Cobbler!

Ingredients

2 1/2 cups fresh or frozen 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.

Lemon-Blueberry Martini

Ingredients

1 (1.5 fluid ounce) jigger blueberry vodka
1 (1.5 fluid ounce) jigger vanilla vodka
1 (1.5 fluid ounce) jigger limoncello
2 tablespoons fresh blueberries

Directions

Fill a cocktail shaker with ice. Pour in blueberry vodka, vanilla vodka, and limoncello. Cover and shake until the outside of the shaker is frosty. Strain into a chilled martini glass and garnish with fresh blueberries.

Blueberry Meringue Pie

Ingredients

1 (9 inch) pie shell, partially baked
4 cups 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.

Lemon Blueberry Bread

Ingredients

1/3 cup melted butter
1 cup white sugar
3 tablespoons lemon juice
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup milk
2 tablespoons grated lemon zest
1/2 cup chopped walnuts
1 cup fresh or frozen blueberries

2 tablespoons lemon juice
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a mixing bowl, beat together butter, 1 cup sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately with milk. Fold in lemon zest, nuts, and blueberries. Pour batter into prepared pan.

Bake in preheated oven for 60 to 70 minutes, until a toothpick inserted into center of the loaf comes out clean. Cool bread in pan for 10 minutes. Meanwhile, combine lemon juice and 1/4 cup sugar in a small bowl. Remove bread from pan and drizzle with glaze. Cool on a wire rack.

Favorite Banana Blueberry Quick Bread

Ingredients

1/2 cup fresh blueberries
1 5/8 cups all-purpose flour
1/2 cup quick cooking oats
1/2 cup chopped pecans
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup shortening
1 cup white sugar
2 eggs
1 cup mashed bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a medium bowl, dredge blueberries in 2 tablespoons flour. Gently stir blueberries together with oats, nuts, 1 1/2 cups flour, soda, and salt.

In a large bowl, cream shortening. Gradually add sugar, beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in mashed banana. Add blueberry mixture to creamed mixture, and stir just until moistened. Spoon batter into the prepared pan.

Bake for 50 to 55 minutes, or until a wooden toothpick comes out clean when inserted in the center of the loaf. Cool in pan for 10 minutes. Remove from pan, and cool completely on a wire rack.

Blueberry Kuchen

Ingredients

1 1/2 cups all-purpose flour
3/4 cup sugar
2 teaspoons baking powder
1 1/2 teaspoons grated lemon peel
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2/3 cup milk
1/4 cup butter, melted
1 egg, beaten
1 teaspoon vanilla extract
2 cups fresh or frozen blueberries
TOPPING:
3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup butter, melted

Directions

In a mixing bowl, combine the first six ingredients. Add the milk, butter, egg and vanilla. beat for 2 minutes or until well blended.

Pour into a greased 13-in. x 9-in.x 2-in. baking pan. Sprinkle with blueberries. In a bowl, combine sugar and flour; add butter. Toss with a fork until crumbly; sprinkle over blueberries. Bake at 350 degrees F for 40 minutes or until lightly browned.

Blueberry Apple Crisp

Ingredients

4 cups sliced peeled tart apples
2 cups 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 for 55-60 minutes or until apples are tender. Serve warm.

Blueberry Grunt

Ingredients

4 cups fresh 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.

Applesauce Wheat Blueberry Muffins

Ingredients

1 cup all-purpose flour
1 cup whole wheat flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
3/4 cup applesauce
1/4 cup vegetable oil
1/2 cup dried blueberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a muffin pan, or use paper liners.

In a large bowl, mix together all-purpose flour, whole wheat flour, baking powder and salt. Make a well in the center, and pour in applesauce, milk, and oil. Stir until moistened. Fold in dried blueberries. Fill muffin cups 3/4 full.

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

Blackberry and Blueberry Pie

Ingredients

2/3 cup shortening
2 cups all-purpose flour
1 teaspoon salt
5 tablespoons cold water
3/4 cup white sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
4 cups fresh blueberries
1 1/2 cups fresh blackberries
1 tablespoon lemon juice
2 tablespoons butter

Directions

Cut shortening into 2 cups flour and salt until particles are size of small peas. Sprinkle in water 1 tablespoon at a time until flour is moistened. Gather into a ball, and roll out onto a lightly floured board. Make two rounds. Place one crust in a 9 inch pie dish.

Mix sugar, 1/3 cup flour, and cinnamon. Stir in berries to coat. Turn filling into pastry lined pan. Sprinkle with lemon juice, dot with butter. Cover with top crust; cut slits in the top. Seal and flute.

Bake at 425 degrees F (220 degrees C) for 35 to 45 minutes. Cover edges with foil to prevent burning, and remove foil for last 12 minutes of baking.

Topless Blueberry Pie

Ingredients

3/4 cup white sugar
3 tablespoons cornstarch
1 pinch salt
1 cup water
4 cups fresh 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.

Blueberry Bread Pudding

Ingredients

2 slices day-old Italian bread
1 egg yolk
1/4 cup heavy whipping cream
3 tablespoons milk
2 tablespoons sugar
2 tablespoons butter or margarine,
melted
3/4 teaspoon vanilla extract
1/8 teaspoon ground nutmeg
1 dash ground cinnamon
1/2 cup fresh or frozen blueberries
confectioners' sugar

Directions

Cut bread into 1/2-in. cubes; place into a greased 20-oz. baking dish. In a bowl, combine the egg yolk, cream, milk, sugar, butter, vanilla, nutmeg and cinnamon. Stir in blueberries. Pour over bread cubes. Cover and refrigerate for 30 minutes.

Bake, uncovered, at 350 degrees F for 30 minutes or until top is golden brown and a knife inserted near the center comes out clean. Sprinkle with confectioners' sugar and serve warm.

Pam's Easy Blueberry Shortbread

Ingredients

1 1/3 cups sugar
3/4 cup butter, softened
2 eggs
2 cups sifted flour
1/2 teaspoon lemon rind
1 (21 ounce) can LUCKY LEAF®
Blueberry Pie Filling
Icing:
2 cups confectioners' sugar
2 tablespoons water
1 1/2 teaspoons lemon juice

Directions

Cream butter and sugar. Add eggs singly and beat until light and fluffy. Add flour and lemon rind. Put 1/2 dough in well-greased 9x13 inch pan and cover with pie filling. Drop remaining dough over top. Bake at 325 degrees for 45 minutes or until golden brown. Cool, top with icing.

Icing:

In a bowl, combine the confectioners' sugar, water and lemon juice; stir until combined and smooth (mixture will be thick). With a fork or small spatula, drizzle on top of cooled shortbread.

Blueberry Dream Pie

Ingredients

1 (9 inch) pie shell, baked
3 bananas
4 ounces cream cheese, softened
1/2 cup white sugar
1 (12 ounce) container frozen
whipped topping, thawed
1/2 (21 ounce) can blueberry pie
filling

Directions

Slice the bananas and arrange in the bottom of baked pie shell. In a large bowl, beat the cream cheese and sugar until smooth. Fold in the whipped topping. Spread over the bananas and top with blueberry pie filling. Chill for at least 1 hour before serving.

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 blueberries

1 1/2 cups 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.

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 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 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.

Blueberry Crumble

Ingredients

1 (21 ounce) can blueberry pie filling
1 teaspoon lemon juice
1 (18.25 ounce) package white cake mix
1/2 cup chopped pecans
1/2 cup butter, melted

Directions

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

Spread pie filling into a 9x13 inch baking dish. Sprinkle evenly with lemon juice.

In a large bowl, stir together cake mix, nuts, and melted butter until mixture is crumbly. Sprinkle over pie filling.

Bake in preheated oven for 25 to 30 minutes, until top is light brown.

Mom'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 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.

Blueberry Pumpkin Muffins

Ingredients

3/4 cup all-purpose flour
3/4 cup quick cooking oats
2/3 cup white sugar
2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1/2 cup canned pumpkin
1/2 cup milk
1 egg
1/4 cup butter, melted
3/4 cup fresh blueberries or frozen blueberries, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour muffin pan or use paper liners.

Mix the flour, oats, sugar, baking powder, salt, cinnamon, and nutmeg together in a mixing bowl until evenly blended. In a separate bowl, stir together the pumpkin, milk, egg, and butter. Gradually stir in the flour mixture, just until all ingredients are moistened. Fold in the blueberries. Spoon batter into muffin cups, filling to the top.

Bake in preheated oven until tops spring back when lightly pressed, about 20 minutes.

Red, White, and Blueberry Shortcake

Ingredients

1 quart strawberries, sliced
1 pint fresh blueberries
1/4 cup white sugar

1 (8 ounce) package cream cheese, softened
1 (7 ounce) container marshmallow creme

2 1/3 cups baking mix (such as Bisquick B®)
1/2 cup milk
3 tablespoons white sugar
3 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch square baking dish.

Mix strawberries and blueberries with 1/4 cup sugar in a bowl, and set aside. Mix the cream cheese with the marshmallow creme in a separate bowl until smooth, and set aside. In another bowl, mix the baking mix, milk, 3 tablespoons of sugar, and melted butter into a smooth batter. Pour the batter into the prepared baking dish.

Bake in the preheated oven until lightly golden brown on top, 12 to 15 minutes. Allow to cool in the pan.

Spread the berry mixture and juice over the cooled shortcake, saving a few pretty berries aside for garnish. With a spatula, gently press down on the berries to allow the juices to soak into the cake. Spread the cream cheese mixture over the fruit, and garnish with the reserved berries. Chill in refrigerator for at least 30 minutes before cutting in squares to serve.

Blueberry, Banana, and Peanut Butter Smoothie

Ingredients

1 tablespoon flax seed meal or wheat germ
1 banana
1/2 cup frozen blueberries
1 tablespoon peanut butter
1 teaspoon honey
1/2 cup plain yogurt
1 cup milk

Directions

Put ground flax seed meal or wheat germ into blender to grind and further breakdown. This will also eliminate any bitterness from the flax seed.

Place the banana, blueberries, peanut butter, honey, yogurt, and milk into the blender. Cover, and puree until smooth. Pour into glasses to serve.

Chocolate and Blueberry Smoothie

Ingredients

2 teaspoons cocoa powder
1 teaspoon hot water
1 cup milk
4 tablespoons frozen 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.

Blubaugh's Blueberry Buckle Shortcake

Ingredients

1 1/2 cups white sugar
1 cup margarine
4 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 (16 ounce) can blueberry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Cream the sugar and margarine together in a mixing bowl. Stir in the eggs, one at a time, beating thoroughly after each. Stir in the vanilla and flour, and mix well. Spread the batter over the prepared baking sheet to form a rectangle. Use a knife to mark off 12 squares. Use a spoon to make a small well in each square. Place 1 tablespoon pie filling in each well.

Bake in preheated oven until top is light brown, about 25 minutes. Cool on pan, and cut into 12 squares.

Lemon Blueberry Custard 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 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.

Blueberry-Lemon Pound Cake

Ingredients

- 2 cups butter, softened
- 3 cups white sugar
- 1 cup milk, room temperature
- 6 eggs
- 2 teaspoons lemon extract
- 1 tablespoon baking powder
- 4 cups unbleached all-purpose flour
- 1 teaspoon grated lemon zest
- 2 cups fresh blueberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the lemon extract. Combine the flour, baking powder, and lemon zest; stir into the batter alternating with the milk. I like to use a spatula and stir by hand, mixing just until blended so the batter is not over mixed. Be sure to scrape the bottom and sides of the bowl often. Fold in the blueberries. Spoon the batter into the prepared pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center comes out clean. Let cool in the pan for at least 10 minutes, then invert onto a wire rack to cool completely.

Blueberry Vodka Martinis

Ingredients

1 liter vodka
1 pint blueberries, rinsed and dried
1 cup raspberry flavored liqueur
1 lime, juiced
1 twist lime zest, garnish

Directions

To make the blueberry vodka: Pour out approximately 1/3 of the bottle of vodka into a holding container; set aside. Score each blueberry with a small nick and place into vodka bottle. With the vodka previously set aside, fill the vodka bottle until just below the neck. Add just enough raspberry liqueur to top off the bottle. Let sit in a dark place for 2 weeks.

To make martinis: In a cocktail shaker filled with ice, combine 2 parts blueberry vodka, 1 part raspberry liqueur, and a dash of lime juice. Shake vigorously and strain into glass. Garnish with twist of lime zest.

Blueberry Chill

Ingredients

24 vanilla wafers, crushed
1 (8 ounce) package cream
cheese, softened
1 cup heavy cream
1/2 cup confectioners' sugar
1 (21 ounce) can blueberry pie
filling

Directions

Spread the crushed vanilla wafers evenly into the bottom of a square baking dish. Beat the cream cheese, heavy cream, and confectioners' sugar in a bowl until smooth; spread in a layer over the vanilla wafers. Spread the blueberry pie filling over the cream cheese layer. Freeze at least 2 hours before serving.

Blueberry Pudding with Hard Sauce

Ingredients

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

1/2 cup pasteurized egg
2/3 cup butter, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8 or 9 inch square baking dish.

In a large bowl, mix together the shortening, egg and sugar until smooth. Stir in the milk. Sift in the flour and baking powder, and mix well. Fold in the blueberries. Spread evenly in the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

In a medium bowl, beat the confectioners' sugar and butter together until smooth. Beat in the egg gradually, then stir in vanilla. Chill until serving. Serve chilled sauce over warm pudding.

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 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.

Red, White, and Blueberry Fruit Salad

Ingredients

1 pint strawberries, hulled and quartered
1 pint 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.

Yummy 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.

Blueberry Oat Waffles

Ingredients

2 cups buttermilk pancake mix
1/2 cup quick-cooking oats
3 tablespoons sugar
1 1/2 cups milk
1 egg
1 tablespoon vegetable oil
1 cup fresh or frozen blueberries*

Directions

In a bowl, combine the pancake mix, oats and sugar. Whisk the milk, egg and oil; stir into dry ingredients just until combined. Fold in berries. Bake in a preheated waffle iron according to manufacturer's direction.

Red, White, and Blueberry Cheesecake Pie

Ingredients

8 sheets phyllo dough
1/4 cup butter, melted
2 (8 ounce) packages cream cheese
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups fresh blueberries
1/2 cup strawberry jelly

Directions

On a flat surface, place one sheet phyllo dough. Brush it with melted butter or margarine, and cover with another piece of phyllo. Repeat until all 8 sheets are used. Using kitchen scissors, cut layered phyllo into a 12 to 13 inch circle. Carefully press circle into a greased 9 inch pie plate; gently fan edges. Bake at 425 degrees F (220 degrees C) until edges are just golden, 6 to 8 minutes; cool slightly on a wire rack.

In a medium bowl, beat cream cheese, sugar, and vanilla with an electric mixer until light and fluffy. Beat in eggs until well combined. Fold in 1 cup of blueberries. Pour filling into prepared crust.

Bake at 350 degrees F (175 degrees C) until set, 40 to 50 minutes. To prevent over browning of crust, gently cover pie with foil for the last 25 minutes of baking. Cool completely on a wire rack.

In a small bowl, beat jelly until smooth; spread over cheese filling. Arrange 1 cup blueberries on top in a star pattern.

Blueberry and Banana Cream Cheese Pie

Ingredients

1/2 cup chopped pecans
3 ripe bananas
1 (16 ounce) package frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese
1 (21 ounce) can blueberry pie
filling
1 cup white sugar
1 recipe pastry for a 9 inch single
crust pie

Directions

Press pecans into unbaked pie shells. Bake at 350 degrees F (175 degrees C) until light brown.

Slice bananas into cooled crusts.

Cream sugar and cream cheese together. Add nondairy whipped topping to cream cheese mixture. Pour mixture over bananas in both pie pans.

Top pies with blueberries. Chill at least 4 hours before serving, or freeze for later use. Enjoy!

Nova Scotia 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 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.

Blueberry Clafouti

Ingredients

1 pint fresh blueberries, rinsed and drained
3 eggs
1 egg yolk
1 cup white sugar
1 cup milk
1 teaspoon vanilla extract
3/4 cup all-purpose flour, sifted
1 pinch salt
1 tablespoon confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

Arrange the blueberries over the bottom of the prepared baking dish. Whisk together the eggs and egg yolk until light and fluffy. Stir in the sugar, and continue whisking until mixture thickens. Whisk in the milk, vanilla extract, sifted flour, and salt, one at a time, until mixture is light and airy. Pour the mixture over the berries to cover evenly.

Bake on center rack in preheated oven until top is golden and springs back when touched, about 45 minutes. Cool slightly, and cut into 8 equal pieces. Dust with confectioners' sugar, and serve immediately.

Blueberry Streusel Cobbler

Ingredients

1 pint fresh or frozen blueberries
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 teaspoons grated lemon peel
3/4 cup cold butter or margarine
2 cups biscuit baking mix, divided
1/2 cup firmly packed brown
sugar
2 tablespoons cold butter or
margarine
1/2 cup chopped nuts

Blueberry Sauce:

1/2 cup sugar
1 tablespoon cornstarch
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup water
1 pint blueberries

Directions

Preheat oven to 325 degrees F. In bowl, combine blueberries, sweetened condensed milk and lemon peel.

In large bowl, cut 3/4 cup butter into 1 1/2 cups biscuit mix until crumbly; stir in blueberry mixture. Spread in greased 9-inch square baking pan.

In small bowl, combine remaining 1/2 cup biscuit mix and brown sugar; cut in remaining 2 tablespoons butter until crumbly. Add nuts. Sprinkle over cobbler.

Bake 65 to 70 minutes. Serve warm with vanilla ice cream and Blueberry Sauce. Store leftovers covered in refrigerator.

Blueberry Sauce: In saucepan, combine sugar, cornstarch, cinnamon, and nutmeg. Gradually add water. Cook and stir until thickened. Stir in blueberries; cook and stir until hot.

Pan-Seared Duck Breast with Blueberry Sauce

Ingredients

2 teaspoons salt
1 teaspoon fresh-ground black pepper
1 1/2 tablespoons dried thyme leaves
1 tablespoon crushed dried rosemary
3 tablespoons olive oil
4 potatoes, cubed
2 pints fresh or frozen blueberries
1/2 cup water
1/2 cup apple juice
1/2 cup white sugar
1 jalapeno pepper, finely chopped
3 slices pancetta or bacon, cut into thin strips
6 shallots, thinly sliced
1/2 cup sliced shiitake mushrooms
2 pounds bok choy, sliced
4 (8 ounce) boneless duck breast halves
2 tablespoons vegetable oil
1 tablespoon butter
2 tablespoons aged balsamic vinegar

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl mix together the salt, ground black pepper, thyme, and rosemary; set aside. This will be your spice blend for seasoning the roasted potatoes and the duck breasts.

Place cubed potatoes into a 9x13 inch baking dish. Drizzle with olive oil and sprinkle 2 tablespoons of your spice blend over the top of the potatoes. Toss the potatoes in the pan until they are evenly coated with oil and seasonings. Spread into a single layer across the bottom of the baking dish and bake for 35 to 40 minutes in the preheated oven.

While the potatoes are roasting, stir together the blueberries, water, apple juice, sugar, and jalapeno in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to low, and simmer until the mixture has reduced to the consistency of syrup, about 10 minutes.

Cook the pancetta in a large skillet over medium heat until crispy. Remove the pancetta to drain on a paper towel, leaving the drippings in the skillet. Add the shallots and the mushrooms to the hot skillet; stir and cook them until soft and just beginning to brown. Remove the shallots and mushrooms and set aside. Increase heat to medium-high and place the bok choy in the hot skillet. Stir and cook the bok choy until the leaves are wilted and the white stalk pieces are tender, about 5 minutes. Return the shallots, mushrooms, and pancetta to the skillet, turn off the heat and set aside.

Rinse the duck breast halves and pat dry. Rub the remaining spice blend onto both sides of the duck breasts. Preheat a large skillet over medium-high heat, when the pan is hot put in the vegetable oil and butter. Immediately place the duck breasts in the pan, skin and fat side down. Do not move the duck breasts until the skin is deep brown, about 5 minutes. Turn the breasts and cook until the internal temperature of the thickest part is 160 degrees F (71 degrees C) for well done. Remove the duck from the pan and place on a plate, covered with foil to rest for 5 minutes. While the duck is resting, place the skillet with the bok choy mixture onto a burner over medium heat to warm through.

Slice each duck breast diagonally into 1/2 inch strips. Divide the bok choy mixture among four plates and drizzle each serving with

Chilled Blueberry Soup

Ingredients

1/2 cup sugar
2 tablespoons cornstarch
2 3/4 cups water
2 cups fresh or frozen blueberries
1 (3 inch) cinnamon stick
1 (6 ounce) can frozen orange
juice concentrate
Sour cream

Directions

In a large saucepan, combine sugar and cornstarch. Gradually stir in water until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Add blueberries and cinnamon stick; return to a boil. Remove from the heat. Stir in orange juice concentrate until melted. Cover and refrigerate for at least 1 hour. Discard cinnamon stick. Garnish with sour cream if desired.

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 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!!

Blueberry Peach Muffins

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
1/2 cup brown sugar
1 tablespoon baking powder
1 pinch salt
3 eggs
1 cup milk
1/2 cup melted butter
1 cup blueberries
1 cup peeled and diced fresh peaches

2 teaspoons white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons melted butter

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease muffin tins, or line with paper liners.

In a large bowl, stir together the flour, 1/2 cup white sugar, brown sugar, baking powder and salt. In a separate bowl, mix together the eggs, milk and 1/2 cup of melted butter until well blended. Pour the wet ingredients into the dry, and mix until just blended. Fold in the blueberries and peaches. Fill muffin cups with batter.

Bake for 18 to 20 minutes in the preheated oven, or until the tops spring back when lightly touched. In a small bowl, stir together the remaining sugar, cinnamon and nutmeg. Brush muffins with remaining melted butter, and sprinkle with the cinnamon mixture. Cool in the pan over a wire rack.

Ozark Blueberry Pie

Ingredients

FILLING:

1 (16 ounce) can whole berry
cranberry sauce
1/3 cup packed brown sugar
1/4 cup sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
2 tablespoons orange juice
1/2 teaspoon grated orange peel
1/8 teaspoon salt
2 cups fresh or frozen blueberries

CRUST:

2 2/3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon ground mace
1 cup shortening
6 tablespoons ice water
2 tablespoons butter
1 egg
1 tablespoon water

Directions

In a large bowl, combine first eight filling ingredients. Stir in blueberries; set aside. For crust, combine flour, salt and mace in another bowl. Cut in shortening until mixture is pea-size chunks. Add ice water, 1 tablespoon at a time, and toss lightly with a fork until dough forms a ball. Divide dough in half. On a floured surface and using a floured rolling pin, roll one half to a 10-in. circle. Place into 9-in. pie pan. Spoon filling into crust; dot with butter. Roll second half of dough to fit top of pie. Moisten edge of bottom crust; place top crust over. Fold edge under bottom crust; flute with fingers. Beat egg with water; brush over crust. Cut slits in top. Bake at 425 degrees F for 40 minutes or until golden brown.

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 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.

Blueberry Upside-Down Banana Nut Bread

Ingredients

- 1/2 cup canola oil
- 1/3 cup cold water
- 3 eggs
- 1 egg white
- 2 large bananas, mashed
- 1 cup white sugar
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 tablespoons flax seeds
- 1/4 cup chopped pecans
- 1 pint fresh blueberries
- 1/4 cup white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Whisk together the canola oil, water, eggs, and egg white. Stir in the banana, then add 1 cup of sugar. Combine flour, baking soda, salt, and flax seeds in a separate bowl. Stir the banana mixture into the flour mixture. Fold in the pecans. Combine blueberries and 1/4 cup of sugar in a small bowl, then pour into the prepared pan. Carefully pour batter over the berries.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate.