

### Blueberry Ebleskivers

#### Ingredients

2 cups Bisquick  
1-1/2 cups milk  
6 egg yolks  
6 egg whites  
1-1/4 tsp. baking powder  
2 tsp. sugar  
1 cup blueberries

#### Preparation

Beat egg yolks; add sugar and milk, then bisquick and baking powder. Fold in stiffly beaten egg whites. Gently fold in blueberries. Place small amount fat in each cup of Danish Cake Pan and fill 2/3 full of dough. Cook until bubbly, turn carefully with fork and finish cooking on other side. If desired, just before serving, shake one at a time in a bag of confectioners' sugar. Serve with blueberry sauce. Ebleskivers best served hot.

### Blueberry Dream Dessert

#### Ingredients

2 cups quick cooking oats  
1 cup sifted flour  
3/4 cup melted margarine, cooled  
1 cup brown sugar  
1/2 tsp. nutmeg  
1 can blueberry pie filling  
OR 2-1/2 cups fresh or frozen cooked and thickened with cornstarch  
1/2 tsp. cinnamon  
1/2 tsp. mace

#### Preparation

Combine oats, flour, margarine and brown sugar, reserve 1 cup for topping. Spread remaining crumbs in buttered 8" square pan, press firmly. Spread filling over crust. Sprinkle with reserved crumbs and spices (vary amount of spices to suit taste). Bake at 325 for 35 minutes. Serve with ice cream. Makes 8 servings.

### Blueberry-Coconut Layer Cake

#### Ingredients

1 pkg. white cake mix  
1 pint fresh blueberries  
OR 1 can (15oz.) blueberries  
additional coconut  
1/3 cup flaked coconut  
1/4 cup chopped filberts or hazelnuts  
1 pkg. fluffy white frosting

#### Preparation

Prepare white cake mix according to package directions using 1/3 cup less water into batter. Drain blueberries, reserving syrup. Fold in blueberries, coconut and nuts into batter. Pour into 2 greased and

### Blueberry Buckle

#### Ingredients

1/2 cup margarine  
1/2 cup sugar  
1 well-beaten egg  
2 cups sifted flour  
1-1/2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup milk  
2 cups fresh blueberries  
1/2 cup sugar  
1/2 cup flour  
1/2 tsp. cinnamon  
1/4 cup margarine

Cream margarine and 1/2 cup sugar, add egg and mix well. Sift flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into greased 8" x 11" pan.

<p>floured 9 inch layer cake pans. Bake in a preheated moderate oven (350F) for 30-35 minutes or until cake shrink from side of pan. Unmold and cool layers on a rack. Add enough water if necessary to reserved blueberry syrup to make 1/2 cup. Heat to boiling. Beat hot syrup and frosting in a small deep bowl until mixture is thick and fluffy. Use frosting between layers and over sides and top of cake. Sprinkle top of cake with additional coconut.</p>	<p>Sprinkle blueberries over batter. Combine 1/2 cup sugar, 1/2 cup flour, cinnamon, and margarine till crumbly; sprinkle over blueberries. Bake in 350 oven for 45-50 minutes. Cut in squares, serve warm.</p>
<p><b>Fresh Blueberry Jam</b></p> <p>Ingredients</p> <p>2 Tbsp. lemon juice  2 Tbsp. water  1 envelope unflavored gelatin  1-1/2 tsp. arrowroot  2 cups fresh blueberries  9 Tbsp. sugar (or 1/2 cup and 1 Tbsp.)</p> <p>Preparation</p> <p>Combine lemon juice, water, gelatin and arrowroot in a saucepan. heat, stirring constantly, until gelatin and arrowroot dissolve. Add blueberries and sugar to gelatin mixture. Heat to boiling over medium heat, stirring constantly, boil for 3 minutes.  Pour in jars, cover. Store in refrigerator. Makes 1-3/4 cups at 18 calories per tablespoon.  NOTE: Frozen blueberry jam. Substitute 2-1/2 cups frozen unsweetened blueberries for fresh blueberries.  Sugar free jam, Omit sugar, after heating, stir in sugar substitute to equal 1 cup sugar. (6 calories per tablespoon.)</p>	<p><b>BLUEBERRY DESSERT WRAPS</b></p> <p>3 tablespoons sugar  1-1/2 teaspoons cornstarch  1/2 cup orange juice  1-1/2 cups frozen or fresh blueberries, divided  1 package (8 ounces) light or lowfat cream cheese, softened  1/4 cup confectioners sugar  1 teaspoon vanilla extract  8 (7-inch) flour tortillas  2 tablespoons butter</p> <p>Prepare sauce; in a small saucepan combine sugar and cornstarch; stir in orange juice. Cook and stir over medium heat until sauce is clear and thickened, about 5 minutes; stir in 1 cup blueberries; return to a boil; boil and stir for 1 minute. In a mixing bowl beat cream cheese until light. Add confectioners sugar and vanilla; beat until smooth and creamy. Spread each tortilla with about 2 tablespoons of the cheese mixture. Place about 6 frozen blueberries across the center of each tortilla. Roll jelly-roll style. In a medium skillet, melt 1 tablespoon butter over medium heat; place half of the wraps seam side down in skillet and cook turning occasionally until evenly browned, about 3 minutes. Repeat with remaining butter and wraps.  Serve topped with hot blueberry sauce.</p>
<p><b>All-American No-Bake Blueberry Pie</b></p>	<p><b>Fresh Blueberry Cake</b></p>

<p>1 package (3 ounces) raspberry- or strawberry-flavored gelatin  2-1/2 cups fresh or frozen blueberries  * (about 12 ounces), divided  1 ready-to-use 9-inch graham cracker pie crust (6 ounces)  1 cup whipped cream or nondairy whipped topping  Prepare gelatin according to package directions. Refrigerate until gelatin mounds when dropped from spoon and is almost set, about 2 hours. Stir to gently break up gelatin; stir in 2 cups of the blueberries. Spoon into pie crust; cover and refrigerate until set, 3 to 4 hours.  To serve: Top pie with whipped cream  ** dolloped with a spoon or piped with a decorative star tip. Decorate pie with remaining blueberries.  Yield: 8 portions  *If using frozen blueberries, thaw and drain well before adding to the gelatin.</p>	<p><b>Ingredients:</b>  1 pint fresh blueberries  1 stick margarine  2 C. sugar  3 eggs  1 C. milk  3 C. flour  1 tsp. (rounded) baking powder  1 tsp. vanilla  Cream margarine and sugar until fluffy; add eggs and beat well. Add vanilla, milk, and flour and mix well. Add baking powder and stir until blended. Gently fold in blueberries. Bake in a tube pan (angel food or bundt cake pan) for 1 hour at 350 degrees. Cool in pan on cake rack; invert onto rack while warm (but not hot). When cool, drizzle with a glaze made of softened butter, powdered sugar and milk (play with quantities until you achieve 'drizzle' consistency). Enjoy!</p>												
<p><b>FRESH BLUEBERRY AND LEMON PARFAIT</b></p> <p>1 package (3.4 ounces) instant lemon pudding  1-1/2 cups milk  1 cup heavy (whipping) cream  12 gingersnap cookies, coarsely crushed (about 1 cup)  1 pint fresh blueberries (2 to 2-1/2 cups)  Prepare instant lemon pudding according to package directions, using the milk. In a medium bowl, with an electric mixer at medium-high speed, beat cream until soft peaks form. Fold whipped cream into prepared lemon pudding. In either 4 to 6 individual serving glasses or a 1-quart bowl, spoon a layer of the pudding mixture; sprinkle lightly with cookies and a layer of blueberries. Repeat layers one more time, ending with the pudding. Refrigerate, covered, for about 30 minutes. Garnish with mint sprigs and blueberries, if desired.  Yield: 4 to 6 portions</p>	<p><b>Blueberry Cake</b></p> <table border="0"> <tr> <td>1 c. Sugar</td> <td>1 egg</td> </tr> <tr> <td>1 c. All-purpose flour</td> <td>2/3 c. Veg. Oil</td> </tr> <tr> <td>1/2 c. Whole-wheat flour</td> <td>1/4 c. Water</td> </tr> <tr> <td>1 teaspoon soda</td> <td>1 teaspoon vanilla</td> </tr> <tr> <td>1 teaspoon salt</td> <td>1 1/2 - 2 c. Blueberries</td> </tr> <tr> <td>1 c. Chopped pecans</td> <td></td> </tr> </table> <p>Preheat oven to 350*. Grease 8 x 8-inch baking pan.  Combine dry ingredients, mixing well.  In another bowl beat egg; add oil, water and vanilla.  Stir in dry ingredients. Fold in blueberries and pecans.  Pour into prepared pan and bake 45 to 50 minutes.</p>	1 c. Sugar	1 egg	1 c. All-purpose flour	2/3 c. Veg. Oil	1/2 c. Whole-wheat flour	1/4 c. Water	1 teaspoon soda	1 teaspoon vanilla	1 teaspoon salt	1 1/2 - 2 c. Blueberries	1 c. Chopped pecans	
1 c. Sugar	1 egg												
1 c. All-purpose flour	2/3 c. Veg. Oil												
1/2 c. Whole-wheat flour	1/4 c. Water												
1 teaspoon soda	1 teaspoon vanilla												
1 teaspoon salt	1 1/2 - 2 c. Blueberries												
1 c. Chopped pecans													
<p><b>Blueberry Dump Cake</b></p>													

6 c. Fresh or frozen blueberries  
 1 c. Sugar      2 rounded Tbsp. Corn starch  
 ½ tsp. Cinnamon      ¼-½ c. Water  
 1 Tbsp. Lemon juice  
 1 pkg yellow cake mix  
 1 c. Chopped pecans  
 2 sticks butter or margarine

In saucepan combine sugar with cornstarch and cinnamon, add water and lemon juice, add blueberries and heat just until all mixes well. Blueberries will begin to thaw. Pour into 9 x 13-inch pan, top evenly with dry cake mix, sprinkle pecan on top of dry cake mix, then pour melted butter on tip. Do not mix. Bake at 350\* for 45 minutes to an hour. Crust should be golden brown. Serve warm with ice cream or whipped topping.

## More Recipes

### Blueberry Crisp

- 6 cups fresh blueberries, washed
- 1/4 cup instant tapioca
- 1 tablespoon lemon juice
- 1 cup rolled oats
- 1/2 cup flour
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon salt
- 3/4 cup butter or margarine, melted
- 2/3 cup light brown sugar
- 1/3 cup granulated sugar

**PREPARATION:** Preheat oven to 350°. Combine the blueberries, tapioca and lemon juice in a large casserole dish. Mix well and let stand for at least 15 minutes. In a separate bowl combine the remaining ingredients. Smooth the mixture over top of the berries, covering completely. Bake at 350° for 45 minutes

### Blueberry Pudding Cake

- 2 cups blueberries, fresh or frozen
- 2 tablespoons lemon juice
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 3/4 cup sugar
- 1/2 cup milk
- 1 large egg
- 1/4 cup melted butter
- 1 teaspoon vanilla
- 1 cup sugar
- 1 tablespoon cornstarch
- 1 cup boiling water

**PREPARATION:** Place blueberries and lemon juice in an 8x8-inch baking dish. In a medium mixing bowl, mix together flour, baking powder, salt, nutmeg, and 3/4 cup sugar. Beat in milk, egg, melted butter, and vanilla. Spread over berries. Mix 1 cup sugar with cornstarch and sprinkle over batter. Pour boiling water over all. Bake at 350° for 40 to 50 minutes

### Blueberry Dump Cake

6 c. Fresh or frozen blueberries  
1 c. Sugar                    2 rounded Tbsp. Corn starch  
½ tsp. Cinnamon        ¼-½ c. Water  
1 Tbsp. Lemon juice  
1 pkg yellow cake mix  
1 c. Chopped pecans  
2 sticks butter or margarine  
In saucepan combine sugar with cornstarch and cinnamon, add water and lemon juice, add blueberries and heat just until all mixes well. Blueberries will begin to thaw. Pour into 9 x 13-inch pan, top evenly with dry cake mix, sprinkle pecan on top of dry cake mix, then pour melted butter on top. Do not mix. Bake at 350\* for 45 minutes to an hour. Crust should be golden brown. Serve warm with ice cream or whipped topping.

### Blueberry Bread Pudding

- 3 cups milk
- 3 large eggs
- 5 to 6 cups day-old torn French or Italian bread or rolls
- 1 cup granulated sugar
- 1/4 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon lemon zest, optional
- 2 cups fresh blueberries
- 3 tablespoons powdered sugar

Heat oven to 350°. Butter an 11- x 7-inch baking dish. Whisk together the milk, eggs, sugar, flavorings, and zest. Add the bread and let stand for 10 to 15 minutes. Toss blueberries with

powdered sugar then stir into the bread mixture. Pour into the prepared baking dish. Set the baking dish in a larger pan and set in oven. Add about 4 cups of very hot water to the outer pan. Bake for about 1 hour, or until the bread pudding is set and lightly browned on top.  
Serves 8 to 10.

### Blueberry-Lemon Ribbon Cake

1 lemon cake mix	1 Tbs. Margarine, softened
1 c. Apricot nectar	2 Tbs. Cornstarch
½ c. Vegetable oil	1 14-oz. Can
sweetened	condensed milk
½ c. Sugar	2 c. Blueberries
4 eggs, divided	
1 8-oz. Pkg. Cream cheese, softened	

Preheat oven to 350\*. Grease and flour two 9 x 9-inch cake pans or 10 x 15-inch sheet cake pan. In mixer bowl, blend cake mix, apricot nectar, oil, sugar, and 3 eggs until moistened. Beat on medium-high 2 minutes. Pour batter into prepared pans. Beat cream cheese, margarine, and cornstarch until fluffy. Gradually beat in 1 egg, then condensed milk, beating until smooth. In blender or processor, blend blueberries 1 minute. Swirl over cheese mixture *do not stir*. Drop blueberry mixture over batter, spreading evenly so that batter is completely covered. Bake 45 minutes. Serve plain or with Blueberry Topping. Freezes well.

### Blueberry Cream Dessert

**Crust:**  
1 ¼ c. Graham cracker crumbs  
¼ c. Sugar

1. Tbs. Margarine, melted

**Filling:**  
½ c. Sugar                    1 envelope unflavored gelatin  
¾ c. Cold water            1 c. Sour cream  
1 c. Blueberry yogurt  
1 c. Whipped topping  
1 c. Blueberries  
In a small bowl combine crumbs, ¼ c. Sugar, and margarine until crumbly. Reserve ¼ c. crumbs for topping. Press remaining crumbs into bottom of a pie pan. Bake at 375\* for 8-10 minutes until set. Cool. In a small saucepan mix ½ c. Sugar, unflavored gelatin, and water. Heat mixture and stir until gelatin and sugar are

dissolved. Set aside. In a small bowl, combine sour cream and yogurt. Blend into gelatin mixture. Chill until partially set. Fold whipped topping into yogurt mixture. Stir in blueberries. Spoon into crust. Sprinkle with reserved crumbs. Refrigerate until set, about 3 hours

### Blueberry Icebox Dessert

1 c. Flour  
 1/2 c. Margarine, softened  
 2 c. Chopped pecans, divided  
 1 1/4 c. Sugar  
 3 Tbs. Cornstarch  
 1/4 c. Water  
 2 Tbs. Lemon juice

1. 3-oz. Pkg cream cheese 1/4 tsp. salt
2. 9-oz. Carton frozen 1 1/2 c. Crushed whipped topping, thawed vanilla wafer crumbs  
 1 c. Powdered sugar 1 c. Blueberries

Preheat oven to 350\*. Mix flour, margarine, and 1/2 c. Pecans. Press into 9 x 13-inch baking pan. Bake 15 minutes. Cool. Cream cheese with whipped topping and powdered sugar. Spread half over cooled crust. Mix blueberries, sugar, cornstarch, water, lemon juice and salt in saucepan. Cook until thickened. Cool. Spread over cream cheese layer. Top with remaining cheese mixture. Combined crumbs and remaining pecans. Sprinkle over top, patting slightly to firm. Refrigerate overnight. Serves 12-15.

### Blueberry Topping

3 c. Blueberries, fresh or frozen, drained  
 1 c. Sugar 3 Tbsp.  
 Corn starch  
 1c. water  
 1/4 teaspoon salt 2 tablespoon lemon juice

Combine all ingredients in saucepan and bring to rolling boil. Lower heat and simmer until thick, about 5 minutes. Stir frequently to prevent sticking. Cool and spread over cake.

### 2010 Recipes

#### Easy Blueberry Cobbler

6 tablespoons butter, melted  
 1 1/4 c. Original Bisquick mix  
 1/2 c. sugar  
 2/3 c. milk  
 3 cups fresh or frozen blueberries

1. Heat oven to 350°F. Pour melted butter into 8 or 9-inch square baking dish.

#### Blueberry Bread Pudding

3 c. milk  
 3 eggs  
 5-6 c. torn French or Italian bread  
 1 c. sugar  
 1/4 teaspoon almond extract  
 1/2 teaspoon vanilla extract  
 1/2 teaspoon lemon zest (optional)  
 2 c. fresh blueberries

2. In medium bowl, whisk together Bisquick mix, sugar, and milk; pour over melted butter.  
 3. Sprinkle blueberries evenly over Bisquick batter. Bake 42 to 47 minutes, or until golden brown. Serve warm.

3 tablespoons powdered sugar

1. Heat oven to 350. Butter 11x7 baking dish.  
 2. Whisk together milk, eggs, flavorings, and zest. Add the bread and let stand for 10 to 15 minutes. Toss blueberries with powdered sugar then stir into the bread mixture. Pour into the prepared baking dish. Set the baking dish in a larger pan and set in oven. Add about 4 cups of very hot water to the outer pan. I use water from my hot water dispenser, or bring water to almost simmering before adding to the larger pan. Bake for about 1 hour, or until the bread pudding is set and lightly browned on top. Serves 8 to 10.

**Blueberry Zucchini Bread**

- 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

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 Breakfast Sauce**

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

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.

**Lemon Blueberry Cheesecake Bars**

**Ingredients:**

For the crust:

- 2 cups graham cracker crumbs
- 3 tablespoons sugar

8 tablespoons butter, melted

*For the cheesecake:*

16 ounces cream cheese, at room temperature.

1/2 cup sour cream

3/4 cup sugar

2 large eggs

1 teaspoon vanilla extract

Pinch of salt

2 teaspoons lemon zest

2 tablespoons freshly squeezed lemon juice

1 pint fresh blueberries

**Directions:** Preheat the oven to 325°F. Line a 9 x 13-inch pan with foil. Lightly grease the foil. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Toss with a fork until well blended and all the crumbs are moistened. Press the mixture evenly into the bottom of the prepared pan. Bake for 8-10 minutes, until lightly browned. Transfer to a wire rack to cool and maintain the oven temperature while you prepare the filling.

In the bowl of an electric mixer, combine the cream cheese and sour cream. Beat on medium speed until smooth. Add in the sugar and beat on medium-high speed until light and fluffy, 1-2 minutes. Beat in the eggs one at a time, mixing well after each addition. Blend in the vanilla extract, salt, lemon zest and lemon juice.

Fold in the blueberries gently with a spatula until evenly incorporated. Pour the mixture over the graham cracker crust and gently spread into an even layer with an offset spatula.

Bake for 35 minutes or until just set and the center no longer jiggles when the pan is tapped. Transfer to a cooling rack and let cool to room temperature. Cover and refrigerate for at least 4 hours before slicing and serving.

### **Decadent Blueberry Almond Coffee Cake**

CAKE INGREDIENTS:

2 cups flour

2 tsp. baking powder

1/4 tsp. salt

1/2 cup butter, softened

1 1/2 cups sugar

2 eggs

1 tsp. almond extract

1/2 cup milk

2 cups blueberries

TOPPING INGREDIENTS:

1 egg white

4 tbs. sugar

1 cup sliced almonds

Preheat oven to 350 degrees and grease a 2 qt. glass baking dish.

Sift flour, baking powder, salt & set aside. Beat butter & sugar until light and fluffy. Beat in eggs & add almond extract. Add flour mixture and milk beating on low speed. Fold in the berries. Spread mixture in baking pan.

Prepare topping; lightly beat egg white and add sugar & almonds, stirring to coat. Spoon mixture over batter

and spread evenly.  
Bake 45 – 50 minutes. Cool and serve.

### **Grandma's Blueberry Pie**

#### Ingredients:

1 ¼ cup sugar	1 tablespoon lemon
3 tablespoons quick-cooking tapioca	juice
1 tablespoon butter	
½ teaspoon cinnamon	1 pastry for 9-inch
3 cups blueberries	double crust pie

#### Directions

1. 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.
2. 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.
3. 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 Heaven Smoothie**

2 1/2 cups fresh blueberries  
1 1/4 cup apple juice  
1 cup vanilla ice cream  
1/4 cup milk  
3/4 teaspoon ground cinnamon

#### Directions:

In blender combine blueberries, apple juice, ice cream, milk and cinnamon until smooth.  
Serve immediately. Serves/makes 4