

Blueberry Recipes from the Garden Club

Lemon Berry Bundt Cake

by Dale Craft

Cake:

1 c. fresh blueberries
½ lb. butter
1⅔ c. sugar
5 eggs
2 c. flour
½ tsp. salt
zest of 1 lemon, grated

For Glaze:

½ c. freshly squeezed lemon juice
½ c. water
1 c. sugar

In large mixing bowl, cream butter. Add sugar and continue mixing until completely dissolved. Add eggs one at a time, beating well after each addition. Add flour, salt and lemon zest – continue beating until well mixed. Carefully fold in berries. Pour batter into a greased bundt pan and bake in a preheated 350-degree oven for 1 hour and 10 minutes. Cool cake in pan for 20 minutes.

Make glaze: In a small heavy saucepan over medium-high heat, combine lemon juice, water, and sugar. Allow mixture to simmer. Reduce approximately by half. (Do not burn.)

Remove warm cake from pan and immediately pour syrupy glaze over cake. Cake will keep for about ten days.

Blueberry Muffins

by Helen Goldsmith

1¾ c. all-purpose flour
¼ c. sugar
2 tsp. baking powder
½ tsp. salt
1 beaten egg
¾ c. milk
⅓ c. cooking oil

In large bowl, stir together flour, sugar, baking powder and salt.

Make a well in center – combine egg, milk, and oil – add egg mixture all at once to flour mixture and stir just until moistened.

Batter should be lumpy.

¾ c. blueberries
2 T. sugar
1 tsp. finely-shredded lemon peel

Carefully fold blueberry mixture into batter and pour into greased muffin pan, filling each cup 2/3 full. Bake 20 to 25 min. at 400 degrees.

Lemon Pie with Blueberry Jam

by Sally Matz

Place in a blender - 1 whole very ripe lemon cut into chunks, w/seeds removed.

Add:

1 c. sugar
3 eggs
1 T. butter
¼ c. water
dash of salt

Blend all and pour into a baked pie shell. Bake approx. 30 minutes at 350 degrees. Spread cooled pie with Blueberry Jam.

Blueberry Cake

by Lee Previll

1 box lemon cake mix
4 c. blueberries
1 c. sugar
4 T. flour
⅛ tsp. salt
1½ T. lemon juice and grated rind
dash of cinnamon
¼ lb. butter

Grease a 13"x9" cake pan. Pour blueberries in pan. Sprinkle flour, sugar, salt, lemon juice and rind over berries – dot with butter. Prepare cake mix as directed and pour batter over berry mixture. Bake in 350-degree oven for about an hour or until toothpick comes out clean. Cool and “upturn” cake onto platter.

Blueberry Sour Cream Pie

by Pidge Collier

One pastry shell

Filling:

1 c. sour cream
2 T. flour
¾ c. sugar
1 tsp. almond extract
¼ tsp. salt
1 egg – lightly beaten
1 pint (2½ - 3 c.) blueberries

Topping:

4 T. flour
⅓ c. chopped pecans
¼ c. unsalted butter

Combine first six ingredients in a bowl, whisk until batter is smooth. Stir in blueberries. Spoon into pie shell. Smooth top with spatula. Bake on center shelf of oven for 25 min. @ 400 degrees. Remove. Combine topping ingredients and sprinkle mixture on top – return to oven – bake about ten minutes or until topping is lightly brown. Cool to room temperature.

Lemon Blueberry Bread

by Joan Lowe

⅓ c. melted butter
1 c. sugar
3 T. lemon juice
2 eggs
1½ c. all-purpose flour
1 tsp. baking powder
½ tsp. salt
½ c. milk
2 T. grated lemon peel
½ c. chopped nuts
1 c. fresh or frozen blueberries

Glaze:

2 T. lemon juice
¼ c. sugar

In mixing bowl, beat butter, sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately w/milk. Fold in peel, nuts and blueberries. Pour into a greased 8"x4"x2" loaf pan. Bake 350 degrees for 60-70 min. Meanwhile, combine glaze ingredients. Remove bread from pan and drizzle with glaze. Cool on wire rack.

Blueberry Pudding with Sauce

by Sally Matz

Blend together:

½ c. sugar
¼ c. butter

Sift together:

1½ c. flour
2 rounded tsp. baking powder
¼ tsp. salt.

Add dry ingredients to butter mixture alternately with ½ cup milk. Beat each time until smooth. Fold in 1 cup blueberries. Pour into greased 9"x9" pan. Bake at 400 degrees for ½ hour.

Make blueberry sauce using:

4 T. cornstarch
1 c. sugar
¼ tsp. salt.

Blend together, stirring with a little water until smooth. Add that to 3 cups boiling water and cook until clear.

To this add:
a lump of butter
2 T. lemon juice
2 c. blueberries.

Serve pudding and sauce hot. Serves nine.