

# Blueberry Recipes

## Blueberry Citrus Muffins

by Rose Hornsberger Greene

Sift together in large bowl:  
 1 c. sugar  
 4½ tsp. baking powder  
 ½ tsp. salt  
 ½ c. confectioner's sugar  
 Cut into dry mixture: ½ c. margarine  
 Add: 3 tsp. grated orange rind  
 Beat in small bowl:  
 2 eggs  
 ¼ c. orange juice  
 ¾ c. cream  
 Add to dry ingredients and stir just until moistened. Gently fold in 1 c. fresh or frozen blueberries. Spoon into greased muffin tins. Bake at 375 degrees; 25 minutes for large (9 muffins), 20 minutes for medium (18-20 muffins).

## Fresh Blueberry Pie

by Rose Hornsberger Greene

425 degree oven (preheated)  
 9-inch pie plate  
 Yield: 6 to 8 servings  
 Prepare or use prepared pastry for 2 crust, 9-inch pie.  
 Combine:  
 1 c. sugar  
 ¼ c. flour  
 ¼ tsp. salt  
 ½ tsp. ground cinnamon  
 1 T. fresh lemon juice  
 ½ tsp. lemon rind, grated  
 3 c. fresh blueberries, washed and stemmed  
 Turn into 9-inch pastry-lined pie pan. Dot with 2 T. of butter.  
 Cover with pastry crust. Seal by pinching edges together. Decorate top crust with gashes or poke with fork to allow steam to escape as it bakes. Bake for 40 minutes or until crust is browned.  
 Serving suggestion: Top with vanilla ice cream!

## Blueberry Fruit Squares

by Patsy Marshalek

(Given to her 30-40 years ago by a wonderful German-born/raised baker.)  
 350 degree oven for 35 minutes  
 17½" x 11½" pan with ½" lip  
 Makes 24+ squares  
 Mix in order and beat after each:  
 1 c. sweet butter  
 2 c. sugar  
 4 eggs (room temperature)  
 ½ tsp. vanilla  
 ½ tsp. almond  
 3 c. sifted flour  
 Have on hand:  
 1 can prepared blueberry pie filling  
 (Any type of fruit pie filling may be substituted for variety.)  
 Put ¾ of dough on pan and spread. (Mixture is rather thick.)  
 Drop pie filling by spoonfuls over dough.  
 Drop rest of dough over filling by spoonfuls.

## Blueberry Walnut Bread

by Rose Hornsberger Greene

Makes one loaf  
 Bake 45 minutes in 350 degree oven.  
 Grease and lightly flour a 9" x 5" inch loaf pan.  
 Put 1 pint fresh blueberries in bowl and sprinkle with ½ c. sugar.  
 Combine in small bowl and stir well:  
 1½ c. all-purpose flour  
 1 c. whole wheat flour  
 1 tsp. baking soda  
 1 tsp. baking powder  
 ½ tsp. cinnamon  
 ¼ tsp. salt  
 In large bowl: beat 5 eggs  
 Add ½ cup sugar and beat until mixture thickens and is a pale yellow.  
 Stir in:  
 ½ c. plus 1 T. vegetable oil  
 1 tsp. vanilla  
 Add 1 c. chopped walnuts and stir in.  
 Add flour mixture and stir in only until moistened. Add blueberry mixture with any juices accumulated. Stir only until combined – DO NOT overmix.  
 Transfer batter into prepared loaf pan.  
 Bake at 350 degrees until metal skewer comes out clean, about 45 minutes.  
 Cool on wire rack for 10 minutes before removing from pan. Remove and cool completely on a wire rack. ☆

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