

PIE FILLING

for use when recipes call for canned blueberry pie filling

3 C. fresh or frozen blueberries
2 tbsp lemon juice
1/4 tsp salt
1 1/4 cup sugar
1/4 cup water
3 tbsp corn starch
Mix ingredients, cook until thickened

BLUEBERRY DESSERT

1st layer
1 cup flour
1 stick margarine (softened)
1/2 cup chopped pecans

2nd layer
1 8 oz pkg cream cheese softened
1 8 oz carton whipped topping
1 cup powdered sugar

Mix together and spread on cooled crust.

3rd layer

Use above recipe for pie filling--cool--Spread on cream cheese layer. Refrigerate for several hours.

BLUEBERRY PIE

1 cup sugar	1 tbsp butter
3 tbsp corn starch	1 baked 9in pie shell
1/8 tsp salt	1 8 oz carton whipped topping
1 cup water	
4 cup blueberries	

Mix sugar, corn starch and salt. Add water and 1 cup blueberries. Cook and stir until thickened. Remove from heat. Add butter and rest of berries. Cool. Pour into baked pie shell and chill. Top with whipped cream just before serving.

BLUEBERRY COBBLER

4 cup blueberries	1/8 tsp nutmeg
2 tbsp lemon juice	dash salt
1/2 cup sugar	2 tbsp softened margarine
2 tbsp flour	
1/4 tsp cinnamon	

(Batter)

1/2 cup flour	2 tbsp softened margarine
1/3 cup sugar	1 egg, slightly beaten
1/2 tsp baking powder	
1/4 tsp salt	

1. Place berries in large bowl and sprinkle with lemon juice. Combine sugar, flour, cinnamon, nutmeg and salt. Add to berries, toss lightly to combine them, then turn into 8x8x2 in. baking dish. Dot top with 2 tbsp butter.
2. Preheat oven to 375. In medium bowl, combine all batter ingredients and stir until smooth. Drop in 9 portions, over filling, spacing evenly. Bake 35 min or until crust is golden.

BLUEBERRY SAUCE

(Try as a topping for ice cream)

- 1/2 cup sugar
- 2 tbsp lemon juice
- 1/4 tsp salt
- 1/2 cup water
- 1 tbsp lemon juice
- 1 cup fresh or frozen blueberries

BLUEBERRY COFFEE CAKE

- | | |
|-----------------------------|----------------------------|
| 3 cup flour | 3/4 cup softened margarine |
| 1 1/2 tsp baking powder | 1 1/2 cup sugar |
| 3/4 tsp soda | 1 tsp vanilla |
| 1/4 tsp salt | 4 eggs |
| 1/2 cup brown sugar(packed) | 1 cup sour cream |
| 2 tbsp flour | 3 cup blueberries |
| 1 tsp cinnamon | 1 or 2 tbsp milk |
| 1 cup powdered sugar | |

1. Lightly grease and flour 10 in tube pan. Preheat oven to 350. Sift 3 cup flour, powder sugar, soda and salt, set aside.
2. In small bowl, combine brown sugar, 2 tbsp flour and cinnamon. Mix well.
3. In large mixer bowl of electric mixer, at medium speed, beat margarine with sugar and vanilla until fluffy. Add eggs, one at a time, beating after each addition.
4. At low speed, beat in flour mixture (in 3 additions) alternately with some sour cream (in 2 additions) beating until combined.
5. Turn 1/3 of batter into prepared pan spreading evenly. Sprinkle with half the blueberries and half the brown sugar mixture. Repeat layering of remaining batter, blueberries and brown sugar mixture. Bake 60 to 90 minutes until cake tester inserted in center comes out clean.
6. Cool in pan on wire rack 20 minutes.
7. Gently remove from pan. Mix powdered sugar and milk until smooth, drizzle over cake.

BLUEBERRY BARS

- | | |
|----------------------------|-----------------------------------|
| 1 cup sifted flour | 1/4 tsp salt |
| 1/2 cup softened margarine | 1 tsp vanilla |
| 3 tbsp powdered sugar | 1 tbsp lemon juice |
| 2 eggs, slightly beaten | 1/2 cup coconut |
| 1 cup sugar | 1 cup fresh or frozen blueberries |
| 1/4 cup flour | 3/4 cup chopped pecans |
| 1/2 tsp baking powder | |

1. Heat oven to 350. Mix 1 cup flour, butter & powdered sugar until smooth. Spread evenly in bottom of 8x8x2 in pan. Bake 15 to 20 min. (until brown)
2. Stir remaining ingredients (except nuts) into slightly beaten eggs. Spread over top of baked cookie base & top with nuts. Bake 25 min. Cool. Cut into bars and enjoy.