

BLUEBERRY MUFFINS

2 cups flour
3 tsp baking powder
1/4 cup sugar
1 egg, beaten
1 cup milk
1/4 cup shortening
1 cup blueberries

Combine, stirring only till moist but still lumpy then fold in berries. Fill muffin pans 2/3 full; sprinkle with sugar. Bake at 400 degrees for 25 minutes. Makes 12 or more.

BLUEBERRY COFFEE CAKE

1 cup sugar
1 1/2 cup flour
tsp baking powder
1/8 tsp salt

Mix together in bowl. Break 1 egg in cup, beat slightly and finish filling cup with milk. Mix with dry ingredients.

Melt 1 stick of oleo in pan and save. Pour batter in 9x13 pan that oleo was melted in. Pour oleo over batter and sprinkle generously with brown sugar and cinnamon. Drop 2 cup blueberries on top. Bake at 350 degrees for approximately 45 minutes.

BLUEBERRY CRUNCH CAKE

Cake:

1 pkg yellow cake mix
1 tsp cinnamon
1 cup water
1/2 cup softened butter
3 eggs

Topping:

2 cup blueberries
3/4 cup firmly packed brown sugar
1/2 cup chopped nuts
3 tbsp flour
1 tsp cinnamon
2 tbsp softened butter

Heat oven to 350 degrees. Grease and flour 13x9 pan. In large bowl, combine all cake ingredients; blend until moistened. Beat 2 minutes at highest speed. Pour into prepared pan. Sprinkle blueberries evenly over top of batter.

In small bowl, combine remaining topping ingredients; mix until crumbly. Sprinkle topping over blueberries. Bake for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool. Serve with whipped cream if desired.

BLUEBERRY PIE

1 Recipe of pastry for 10 in double pie crust pie
3 cup fresh or frozen blueberries
1 1/4 cup sugar
2 tbsp lemon juice
1/4 tsp salt
2 tbsp butter
1/4 cup flour

Combine ingredients and pour into pastry lined pan. Bake 40 to 50 minutes at 400 degrees. Top with a scoop of vanilla ice cream.

BLUEBERRY DESSERT

First layer
1 cup flour
1 stick butter (softened)
1/2 cup chopped pecans

Mix and press into 9x13 pan. Bake at 350 degrees for 15 minutes. Cool.

Second layer
1 12 oz pkg cream cheese
1 9 oz carton whipped topping
1 cup powdered sugar

Mix together and spread on cooled crust.

Third layer
3 cup blueberries
1 1/4 cup sugar
2 tbsp lemon juice
1/4 tsp salt
1/4 cup water
3 tbsp corn starch

Mix together and cook until thickened. Cool. Spread on cream cheese layer and refrigerate several hours.