

Blueberry Buckle

Serves/Makes: 8

1 1/2 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup sugar
1/4 cup margarine, softened
1 egg
1/2 cup milk
3 cups fresh or frozen blueberries

*****Topping*****

1/3 cup flour
1/2 cup brown sugar
1/2 teaspoon cinnamon
1/4 cup margarine
1/4 cup chopped walnuts

Grease and flour a 10" tube pan. In a small bowl, combine flour, baking powder and salt; set aside. In a large bowl, beat sugar and margarine until light and fluffy. Add egg; beat well. Alternately add dry ingredients and milk to sugar mixture; beat well after each addition. Spread of batter into pan; top with berries. Carefully spread with remaining batter. In a bowl, combine topping ingredients to form crumbs; sprinkle over batter. Bake at 350 for 55-65 minutes until golden brown. Cool 10 minutes; remove from pan. Serve warm.

Chocolate Covered Blueberries

Serves/Makes: 2 cups

2 cups fresh blueberries
1 cup semi sweet chocolate chips
1 tablespoon shortening

Melt chocolate chips in medium glass bowl in microwave (or use double boiler), stirring every 30 seconds until just melted.

Stir in shortening until melted and smooth. Add fresh blueberries, stirring until coated.

Cover cookie sheet with waxed paper. Scoop blueberries in tablespoons onto wax paper. Chill until firm, about 10 minutes.

Blueberry Dumplings

Serves/Makes: 4

2 1/2 cups blueberries
1/3 cup sugar
1 dash salt
1 cup water
1 tablespoon lemon juice

Dumplings

1 cup flour
2 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon butter
1/2 cup milk

Mix blueberries, sugar, salt and 1 in medium saucepan; bring to a boil, simmer, covered, for 5 minutes; then add lemon juice.

Sift the flour, sugar, baking powder and salt together; cut in butter till consistency of coarse meal. Add milk all at once; stir just until flour is dampened. Drop from tablespoon into simmering blueberry mixture. Cover tightly; cook over low heat for 10 minutes without removing cover.

Blueberry Delight

Serves/Makes: 6

1 can whole blueberries
2 boxes instant vanilla pudding mix
1 tub (8 oz.) whipped cream
1 box honey graham crackers

Make pie filling with whipped cream and pudding following the directions on the boxes of pudding. Spread about 2 in. high of mix evenly in bowl, then cover with graham crackers. Repeat until there is only enough mix left for one more layer. Spread, then cover with blueberries.

All the graham crackers do not have to be used. Let dessert chill for about 30 min., then serve.

Blueberry Clafoutti

Serves/Makes: 12

4 cups blueberries
1 cup milk
1/3 cup sugar
2 eggs
2 teaspoons vanilla extract
1 1/4 cup flour
1 dash salt

Grease & flour a suitable baking dish. Add berries. Combine milk, sugar, eggs, salt & vanilla. Add flour and beat with electric mixer until smooth. Pour over berries. Bake at 375 for 45 minutes or until golden & puffy.

HUCKLE - BUCKLE BLUEBERRY DESSERT

1/4 c. butter, softened
1 c. sugar, divided
1 egg
1 2/3 c. flour, divided
1 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
1 tsp. vanilla extract
2 1/2 c. fresh blueberries
1/2 tsp. ground cinnamon
1/4 c. butter

Cream butter; gradually add 1/2 cup sugar, beating well. Add eggs, beat well. Combine 1 1/3 cups flour, baking powder and salt. Add to the creamed mixture alternately with milk, beginning and ending with the flour mixture. Mix well after each addition. Stir in vanilla.

Pour batter into a greased 8-inch square baking pan. Top with blueberries. Combine remaining 1/2 cup sugar, remaining 1/3 cup flour and cinnamon. Cut 1/4 cup butter into cinnamon mixture with a pastry blender until mixture resembles coarse meal. Sprinkle over berries. Bake at 375 degrees for 45 to 50 minutes.

MICROWAVE BLUEBERRY DESSERT

CRUST:

30 graham crackers, crushed
1/2 c. butter
1/4 c. sugar

FILLING:

3 c. blueberries, fresh or frozen
4 tbsp. cornstarch
1 c. sugar
Pinch salt
1 tbsp. lemon juice
32 marshmallows
1 c. milk
1 c. cream, whipped (Cool Whip)

Combine crust ingredients and pat into 13"x9" pan. Reserve about 1/4 cup crumbs to sprinkle on top. Combine berries, cornstarch, sugar, salt and lemon juice. Microwave about 1 1/2 minutes, remove and beat with hand mixer. Cook again, stirring several times, until mixture is thick and clear. Cool. Heat milk to scalding in microwave. Add marshmallows, stir, blending them into milk as they melt. Microwave if necessary until mixture is smooth. Cool. Fold into whipped cream.

To assemble dessert, spread cream mixture over crust. Spread blueberry mixture over cream, top with crumbs. Refrigerate overnight, covered. This dessert may be frozen.