



Blueberry Pretzel Salad

1 ½ cups chopped pretzels
¾ cup brown sugar
½ cup butter, melted
8 oz. cream cheese, softened
¼ cup sugar
1 tsp. vanilla extract
3 cups of Cool Whip (or whipped cream)
21 oz. blueberry pie filling
1 cup blueberries
Mix together pretzels, brown sugar and melted butter. Spread onto large jelly roll pan. Bake @ 400° for 6-8 minutes. Allow to cool before breaking into small pieces. Set aside. Beat sugar, softened cream cheese and vanilla. Fold in Cool Whip. Set aside. Combine pie filling and blueberries. Add the blueberry mixture and sugared pretzels to the cream cheese mixture. Fold to combine. Serve within a few hours. Store in refrigerator until ready to serve.

Creamy Blueberry Pie

3 cups blueberries 1 cup sugar
1/3 cup flour 1/8 tsp. salt
2 eggs, beaten ½ cup sour cream
1 – 9" deep dish pie crust
Streusel: ½ cup sugar
½ cup flour ¼ cup butter
Preheat oven to 350°. Place blueberries in pie shell and set aside. Combine sugar, flour, salt, eggs and sour cream. Pour over blueberries. In a bowl, mix sugar and flour for streusel. Cut in butter until mixture is crumbly. Sprinkle on top. Bake for 50-55 minutes or until lightly browned. Cool on wire rack.

Blueberry Apple Crumble

4 apples, peeled, cored and sliced
1 ½ cups blueberries
2 Tbsp. flour
2 Tbsp. sugar
¼ tsp. cinnamon
1 tsp. lemon juice
2 Tbsp. butter cut into small pieces
Crumble: ½ flour
 ½ cup brown sugar
 ½ stick butter, room temperature
 ¼ tsp. salt
Preheat oven to 350° and grease 9" baking dish. Combine apples, blueberries, flour, sugar, cinnamon and lemon juice in a bowl. Mix and pour into pan. Sprinkle cut up butter over top. Make crumble mixing the flour, brown sugar, butter and salt. Spread evenly over blueberry apple mixture. Bake for 40 minutes or until golden brown and fruit is bubbling. Cool 10 minutes. Serve with vanilla ice cream.

Easy Blueberry Sauce

3 cups of blueberries (fresh or frozen)
1 cup water ½ cup sugar
1 ½ Tbsp. cornstarch dissolved in 3 Tbsp. water
½ tsp vanilla
Place 1 ½ cups blueberries in a small saucepan. Cover with water; add sugar and vanilla. Place mixture over medium heat until blueberries start to break apart. Add dissolved cornstarch and bring to a rolling boil. Simmer on low 2-3 minutes or until desired consistency. Remove from heat and add remaining blueberries. Stir gently. Serve warm or cold.

Lemon Blueberry Breakfast Bake

1 - 8 oz. cream cheese, softened
½ cup powdered sugar
1 tsp. grated lemon zest
17.5 oz. can Pillsbury Grand Cinnamon Rolls
1 ½ cups fresh blueberries, divided
2 tsp. lemon juice
Preheat oven to 350°. Grease a 9" square baking dish. Mix the cream cheese, powdered sugar and lemon zest in a bowl. Set aside. Cut each of the 5 large cinnamon rolls into six pieces. Place them in the bowl with the cream cheese mixture and stir to coat. Mix in ½ cup blueberries. Pour evenly into prepared pan. Bake for 24-26 minutes until the rolls are slightly browned. Mix lemon juice with the icing from the cinnamon rolls. Pour over rolls when done baking. Add remaining blueberries on top. Serve warm and enjoy!

Best Blueberry Cookies

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| 1 cup sugar | ½ cup butter or shortening |
| 1 egg | ¼ cup milk |
| 1 ½ tsp. lemon zest | 1 tsp. almond extract |
| 2 cups flour | 2 tsp. baking powder |
| ½ tsp. salt | 1 cup fresh blueberries |

Beat sugar, butter, egg, milk, lemon zest and almond extract together in large bowl with an electric mixer. Combine flour, baking powder and salt. Blend into butter mixture. Fold in blueberries. Chill dough for 4 hours. Preheat oven to 375°. Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake until edges are golden, about 12-14 minutes. Cool completely.

Blueberries in Sour Cream

16 oz. sour cream
1 cup powdered sugar
2 Tbsp. lemon juice
7 cups of blueberries
Mix together and serve.

Submitted by Joyce Tamminga - Thank you!

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Blueberry Yogurt Dip

1 cup low-fat vanilla Greek yogurt
1 cup fresh or frozen blueberries
2 Tbsp. honey
In a blender, puree yogurt, blueberries and honey until smooth. Spoon into a serving dish. Suggested items to dip: blueberries, apples, strawberries, cheese, tortilla chips, pretzels.

Blueberry Pecan Chicken Salad

2 cups of cold cooked chicken breast, diced
½ cup mayonnaise
1 Tbsp. honey
1 Tbsp. cider vinegar
Pinch of salt
½ Tbsp. poppy seeds
½ cup diced celery
¼ cup diced red onion
1 ½ cups fresh blueberries
½ cup chopped toasted pecans
In a large bowl, combine the mayonnaise, honey, cider vinegar, salt and poppy seeds with a whisk. Add the chicken, celery, onion, blueberries and pecans into the bowl. Toss gently to coat everything. Refrigerate for at least 30 minutes to allow flavors to combine.

Blueberry Zucchini Muffins

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| 1 ½ cups flour | ½ cup sugar |
| ¼ cup brown sugar | 1 tsp. baking soda |
| 1 tsp. cinnamon | ½ tsp. salt |
| ½ cup olive oil | ¼ cup milk |
| 1 egg | 1 ½ tsp. vanilla |

1 cup shredded zucchini
½ cup fresh blueberries
Preheat oven to 350°. Grease or line 12 muffin cups. Combine flour, both sugars, baking soda, cinnamon and salt in a large bowl. Whisk oil, milk, egg and vanilla together in another bowl; stir into flour mixture until batter is just moistened. Fold in zucchini and blueberries. Spoon into muffin cups, filling 2/3 full. Bake for 20-25 minutes. Cool on a wire rack.

"But the Holy Spirit produces this kind of fruit in our lives: love, joy, peace, patience, kindness, goodness, faithfulness, gentleness and self-control." Galatians 5:22-23