



### **Blueberry Delight**

1 - 8 oz. cream cheese, softened  
½ cup powdered sugar  
1 - 14 oz. can sweetened condensed milk  
1 - 3.4 oz. pkg. instant vanilla pudding mix  
1 - 12 oz. cool whip, thawed  
1 prepared angel food cake, cut into 1" cubes  
1 quart fresh or frozen blueberries, thawed  
Additional blueberries optional for top garnish  
In a large bowl, beat cream cheese and powdered sugar until smooth. Beat in milk and pudding mix. Fold in 1 ½ cups cool whip. Place half of the cake cubes in a 3 qt. glass bowl. Layer with half of the blueberries. Top with half of the pudding mixture. Repeat the three layers again. Spread remaining cool whip over top. Garnish with additional blueberries, if desired. Refrigerate.

### **Blueberry Turnovers**

1 - 8 oz. pkg. refrigerated crescent rolls  
½ cup fresh blueberries  
¼ cup powdered sugar  
¼ cup vanilla frosting, optional  
Preheat oven to 375 degrees. Roll out crescent dough triangles onto a baking sheet. Place one tablespoon blueberries on the widest end of each triangle. Sprinkle ½ tsp. powdered sugar over blueberries on each roll. Beginning with the wide end, roll up each crescent around blueberries; pinch both sides to seal completely. Bake for approximately 12 minutes. Remove to cool on a wire rack for 5 minutes; dust with remaining powdered sugar. Drizzle with vanilla frosting.

### **Blueberry Pound Cake**

¼ cup white sugar  
2 ¾ cups flour  
1 teaspoon baking powder  
½ teaspoon salt  
1 cup butter  
2 cups white sugar  
4 eggs  
1 teaspoon vanilla  
2 cups fresh blueberries  
¼ cup flour  
Preheat oven to 325 degrees. Grease a 10 inch tube pan. Sprinkle pan with ¼ cup sugar. Mix together 2 ¾ cups flour, baking powder and salt. Set aside. In a large bowl, cream together 1 cup butter and 2 cups sugar until light and fluffy. Beat in eggs one at a time and stir in the vanilla. Gradually beat in the flour mixture. Coat the blueberries with ¼ cup flour and fold into batter. Pour batter into greased pan. Bake for 70 to 80 minutes or until toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes before turning out onto a wire rack to cool completely.

### **Blueberry Salsa**

3 cups blueberries  
¼ cup lemon juice  
3 T. fresh cilantro  
2 jalapeno peppers, seeded and minced  
1/3 cup red pepper, diced  
¼ cup onion, chopped  
½ tsp. salt  
In a bowl, crush 2 cups blueberries. Add remaining blueberries and other ingredients. Cover and chill until ready to serve. Serve with corn chips or as a relish with pork or chicken.

### **Blueberry Zucchini Bread**

3 eggs, lightly beaten  
1 cup vegetable oil  
3 teaspoons vanilla  
2 ¼ cups white sugar  
2 cups shredded zucchini  
3 cups flour  
1 teaspoon salt  
1 teaspoon baking powder  
¼ teaspoon baking soda  
1 tablespoon cinnamon  
1 pint fresh blueberries

Preheat oven to 350 degrees. Lightly grease two loaf pans. In a large bowl, beat together the eggs, oil, vanilla and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder, baking soda and cinnamon. Gently fold in the blueberries. Pour into greased loaf pans. Bake for 50 minutes or until knife inserted comes out clean. Cool 20 minutes in pans, then turn out to cool completely on wire racks.

### **Blueberry Fluff Pie**

20 large marshmallows  
¼ cup milk  
4 cups fresh blueberries, divided  
1 – 8 oz. cool whip, thawed  
1 – 9 inch pastry shell, baked

In a heavy saucepan, combine marshmallows and milk. Cook and stir over medium-low heat until marshmallows are melted and mixture is smooth. Cool for 8-10 minutes, stirring several times. Stir in 3 ½ cups blueberries. Set aside ½ cup cool whip; fold remaining cool whip into blueberry mixture. Pour into crust. Refrigerate for at least 2 hours. Garnish with remaining blueberries and cool whip.

### **Zesty Blueberry Relish**

1 – 8 oz. can whole-berry cranberry sauce  
1 cup fresh or frozen blueberries  
½ cup chopped walnuts or pecans  
Place cranberry sauce in a microwave safe dish. Cook on high power 60-80 seconds until melted. Fold in blueberries and nuts. Enjoy!

### **Blueberry Sour Cream Pancakes**

Sauce: ½ cup sugar  
2 tablespoons cornstarch  
1 cup cold water  
4 cups fresh or frozen blueberries

Pancakes: 2 cups flour  
¼ cup sugar  
4 teaspoons baking powder  
½ teaspoon salt  
2 eggs  
1½ cups milk  
1 cup sour cream  
1/3 cup butter, melted  
1 cup fresh or frozen blueberries

In a large saucepan, combine sugar and cornstarch; stir in water until smooth. Add blueberries. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from heat. Cover and keep warm. For pancakes, in a large bowl, combine the flour, sugar, baking powder and salt. Combine the eggs, milk, sour cream and butter. Stir into dry ingredients until moistened. Fold in blueberries. Pour batter by ¼ cupful onto a greased hot griddle; turn when bubbles form on top; cook until the second side is golden brown. Serve with the blueberry topping. Makes about 20 pancakes.

### **Banana Blueberry Smoothie**

2 large ripe bananas, sliced  
1 cup blueberries, frozen or fresh  
1 cup low-fat vanilla yogurt  
3 cups ice cubes  
In a blender, combine bananas, blueberries, and yogurt until smooth. Add ice cubes and blend until crushed and well combined. Pour into glasses and serve immediately.

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