

'Berry' Delicious Recipes

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BAKED BLUEBERRY FRENCH TOAST

8 slices bread
2 eggs, well beaten
1 cup milk
2 cups blueberries, rinsed and drained
1 cup zwieback crumbs
2 tablespoons flour
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/4 cup chopped nuts
1/4 cup butter

Dip slices of bread into eggs mixed with milk. Put slices on a heavily buttered cookie sheet. Bake in preheated 400 degree oven for 15 to 20 minutes or until richly browned. Remove from oven and top with blueberries. Combine remaining ingredients to make topping. Sprinkle crumbs over blueberries. Continue baking for 10 to 15 minutes or until lightly browned. Yields 8 servings.

BLUEBERRY SYRUP

1 1/2 cups blueberries, rinsed and drained
1 cup light corn syrup
1 tablespoons cornstarch
Place one cup of blueberries and corn syrup in blender container. Cover; blend on high speed 30 seconds or until blueberries are fairly smooth. In 1-quart saucepan gradually stir blueberry mixture into cornstarch. Stirring constantly, bring to boil over medium heat and boil one minute. Remove from heat; stir in remaining 1/2 cup blueberries. Cool. If desired, serve over pancakes or waffles. Store covered in refrigerator.

OATMEAL BLUEBERRY MUFFINS

1 1/4 cups quick oats, uncooked
1 cup all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup milk
1 egg
1/4 cup vegetable oil
1/2 cup blueberries, rinsed and drained

Combine oats, flour, sugar, baking powder, and salt. Add milk, egg, and oil; mix just until dry ingredients are moistened. Fold in blueberries. Fill 12 greased medium-sized muffin cups two-thirds full. Bake in preheated 425 degree oven about 20 to 25 minutes. Yield: 1 dozen muffins.

BLUEBERRY CRUMB PANCAKES

1 loaf unsliced firm type white bread, crumbled
4 eggs
1/2 cup sugar
2 teaspoons vanilla
3 cups milk
2 teaspoons baking powder
3 cups blueberries, rinsed and drained
Butter

In a large bowl, mix bread, eggs, sugar, vanilla, milk, and baking powder. Beat until mixture is well blended and bread is finely mixed into batter. Fold in blueberries. Lightly butter a griddle and drop mixture by 1/4 cupfuls onto preheated griddle. Brown on one side, turn and brown on the other side. Serve hot topped with hot blueberry syrup and pats of butter.

BLUEBERRY SALAD

2 small packages grape gelatin No. 2 can crushed pineapple, undrained
2 cups boiling water
1 pound can blueberry pie filling
Mix together and let congeal.

Topping:
1/2 pint sour cream
8-ounces cream cheese, room temperature
1/2 cup sugar
1 teaspoon vanilla

Mix and put on top of congealed gelatin mixture. Sprinkle on top 1/2 cup chopped nuts if desired. Refrigerate until ready to serve.
Elizabeth Knight
Faker, Va.

TANGY RASPBERRY POPS

2 cups cold water, divided
3-ounces sugar-free raspberry gelatin
1 cup buttermilk
2 cups fresh raspberries
12 3-ounce paper cups
12 flat wooden sticks

Place 1 cup water in 2 cups measuring cup. Microwave on high 2 1/2 to 3 minutes or until boiling. Place gelatin in large mixing bowl. Stir in boiling water until gelatin is dissolved. Stir in 1 cup cold water, buttermilk and raspberries. Mix well. Freeze until slightly thickened, about 1 hour. Stir twice. Pour into paper cups; insert wooden sticks. Freeze until firm. Peel off paper cup before eating. (Can be frozen up to two weeks. Cover with plastic wrap if freezing more than one day).

Pa. Dairy Promotion

LOW-SUGAR FREEZER RASPBERRY SPREAD

3 cups raspberries
1 1/2 ounce package pure fruit pectin
1 tablespoon bottled lemon juice
18 to 20 packets aspartame artificial sweetener

2 to 3 half pint containers
Crush raspberries one layer at a time or puree in blender or food processor. If desired, press half pulp through coarse sieve to remove some seeds. Measure 2 cups crushed or sieved berries into medium saucepan. Stir in pectin and lemon juice. Bring to boil, stirring constantly. Boil for one minute. Remove from heat; stir in artificial sweetener. Stir constantly for 2 minutes. Immediately fill hot, sterilized jars, leaving 1-inch headspace. Wipe clean jar tops and threads. Place lids on jars; screw bands on firmly. When cool, refrigerate up to 3 weeks or freeze up to 3 months. 2 to 3 half-pints.

GRAHAM CRACKER CHEESECAKE

Crush:
2 packages graham crackers
Add:
2 to 3 tablespoons sugar
1/2 cup butter
Press crumb mixture into 13x9-inch baking dish.
For filling, beat together:
8 ounces cream cheese
1/2 cup sugar
Add:
8-ounces whipped cream
topping
Spread over crust. Spoon on top of whipped cream mixture:
1 can blueberry pie filling
Laura Horning
Mifflintown

RASPBERRY YOGURT MOUSSE

1 envelope unflavored gelatin
1/4 cup cold water
2 cups fresh raspberries
3 tablespoons honey
8-ounces plain yogurt
1/2 teaspoon grated lemon peel
1/4 cup whipping cream
Sprinkle gelatin over cold water to soften. Heat over low heat, stirring constantly, until gelatin is dissolved. Cool. Puree raspberries in blender or food processor. Combine pureed fruit, honey, yogurt, lemon peel, and gelatin mixture. Refrigerate, covered, at least 4 hours. Just before serving, whip cream until soft peaks form. Fold into raspberry mixture. Divide mixture evenly between 4 glasses. Refrigerate up to one hour.

ELDERBERRY CUSTARD PIE

1 cup elderberry juice
1/4 cup flour
1 cup sugar
1/4 teaspoon salt
Crust for 1 9-inch crust
1 egg, separated
1 cup milk
Bring elderberry juice to a boiling point. Combine sugar, flour, and salt. Add 1/4 cup milk. Add flour mixture to juice and cook until thickened. Remove from heat and add egg yolk and milk. Fold in stiffly beaten egg white. Pour mixture into unbaked pie shell. Bake at 350 degrees for 30 minutes.
Sarah Clark
Breezewood

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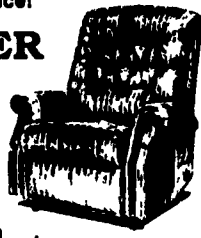
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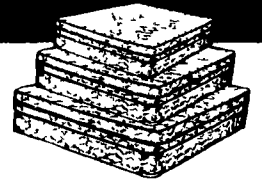
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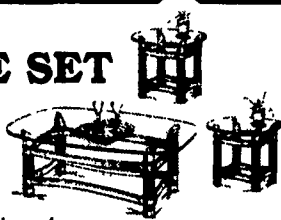
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