## Cook's Question

## (Continued from Page By)



ANSWER - Need some more blueberry recipes for this season. Here are two from Sarah Clark، Breezewood.

Blueberry Dumplings
$1 / 2$ cup flour
1 teaspoon baking powder
1/4 cup milk
2/3 cup water
1/ cup sugar, divided
$1 / 4$ teaspoon salt
2 cups fresh blueberries
$1 / 2$ teaspoon ground nutmeg
Combine flour, 2 tablespoons sugar, baking powder, and salt; stir well. Stir in milk, set aside. Combine blueberries, remaining 2 tablespoons sugar, and water in a saucepan; stir well. Bring to boil. Drop $1 / 4$ cup batter at a time into boiling mix-


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ture; sprinkle with nutmeg. Cover and cook over medium heat 10-12 minutes or until dumplings are done. About 4 servings.

Fresh Berry Trifle
1 small package vanilla pudding and pie filling
1 teaspoon rum flavoring
12 ladyfingers
2 cups fresh blueberries
1 cup whipped cream
1/4 cup brown sugar
2 tablespoons toasted sliced almonds
Prepare pudding as package says. Cover surface to prevent a skin from forming. Cool to room temperature, stir in flavoring. Split ladyfingers lengthwise; arrange in 2-quart glass serving dish. Use as many lady fingers as needed to line dish. Beat whipped cream and brown sugar in chilled mixer bowl until stiff. Spread over trifle; sprinkle with almonds. Refrigerate at least 1 hour before serving time.
Note: $1 / 2$ lemon chiffon or angel food cake, torn into 1 -inch pieces (4-5 cups) or 8 slices $1 / 2$-inch thick of pound cake works just like ladyfingers).


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