

## **Blueberry Fields of Stillwater Favorite Recipes 2009**

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### **Blueberry-Apple-Pecan Crumble** Barbara Finn(adapted)

Place 6 c. sliced/peeled apples in 9x13 pan.

Mix 3 c. blueberries with 2 T. flour and pour over apples.

Prepare topping :

1c.chopped nuts(pecans or walnuts)

1 c. flour

1 ¼ c. rolled oats

1 c. brown sugar

1 t. cinnamon

½ t. nutmeg

Pinch salt

½ c. butter, cut into small pieces

Mix with pastry blender and cover fruit.

Bake at 350 for about 45 min. or until apples

are tender but not mushy. Serve warm with ice cream.

### **Blueberry-Lemon Cheesecake Bars** MI Growers Assoc.

Blueberry Filling:

1c.blueberries

¼ c. orange juice

2 T. sugar

2 T. cornstarch

Mix and cook until thick/bubbly. Set aside to cool.

Crumb layer:

1 ¼ c. flour

¾ c. rolled oats

¾ c. brown sugar

½ c. chopped nuts

½ butter

Mix with pastry blender. Reserve 1 c. of this crumb mixture.

Press remaining crumbs into bottom of 9x13pan.

Bake 10 min. at 350.

Cream Cheese Filling:

1 package (8oz.) cream cheese, softened

2 eggs

½ c. sugar

2 T. lemon juice.

1 t. grated lemon peel  
Whip and pour over baked crust.  
Cover with blueberry filling.  
Sprinkle reserved crumbs over filling.  
Bake 20-25 min. until light brown. Chill .

**Salad Dressing** Lori Gordon (adapted)

½ c. olive oil  
¼ c. balsamic vinegar  
1 t. sugar  
¼ c. blueberries  
¼ c. chopped walnuts  
Mix well in blender and serve over fresh greens

**Blueberry Cheese/Coffee Cake** Fleischmann's Yeast

\*\*\*Mix batter in greased 8x8 pan:

1 ½ c. flour  
2 envelopes RapidRise yeast  
¼ c. sugar  
¼ t. salt  
2/3 c. milk(very warm 120°-130°)  
¼ c. butter, melted  
1 egg

Rest batter.

\*\*\*Prepare sauce:

1 ½ c. blueberries  
1/3 c. sugar  
1 T. cornstarch  
2 T. cold water  
½ t. almond extract

Combine and boil until thick/bubbly. Cool.

\*\*\*Prepare cheese filling:

1 package (8 oz.) cream cheese  
½ c. sugar  
1 T. cornstarch  
½ t. vanilla  
1 egg

Whip until smooth.

\*\*\*Top batter with dollops of cheese filling and then blueberry fillings. Swirl with knife. Bake by placing in cold oven. Set temp. to 350°. Bake 30 min. or until cheesecake is set and lightly brown.