

# Blueberry Fields of Stillwater Favorite Recipes 2014

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Make sure blueberries are dry; then chill or freeze blueberries as soon as possible. Rinse blueberries with cool water right before using them. To freeze, roll fresh blueberries on a towel to remove any stems. Place in freezer bags or containers. Rinse them after removing from freezer.

\*\*\*For growing tips, consult U of MN Extension article: “Blueberries for Home Landscapes”

<http://www.extension.umn.edu/distribution/horticulture/dg3463.html>

## Coconut-Blueberry Cheesecake Bars Better Homes and Gardens

May 2008

Topping:

1 ½ 8oz pkg cream cheese, softened

2/3 cup sugar

4 eggs

1 T. milk

1 teaspoon vanilla

2 cups blueberries

Preheat oven to 350. Lightly grease 13x9 pan. For crust, stir together graham cracker crumbs, flour, coconut, pecans, and ¼ cup sugar. Stir in melted butter until combined. Evenly press on bottom of prepared pan. Bake 8-10 minutes or until lightly browned. In a large bowl, beat cream cheese and 2/3 cup sugar. Add eggs, milk, and vanilla. Beat until well combined. Pour over hot crust. Sprinkle with blueberries. Bake 18-20 minutes or until center appears set. Cool in pan on rack. Cover and refrigerate. Cut into bars. Store, covered in refrigerator. Makes 32 bars.

Crust: ½ cup butter, melted
¾ cup crushed graham crackers
½ cup flour
½ cup flaked coconut
½ cup chopped pecans
¼ cup sugar

## Blueberry Peach Cobbler

2 pounds peaches, peeled and sliced

½ cup sugar

1 ½ Tablespoon cornstarch

1 ½ cups blueberries

Fruit layer: mix together peaches and blueberries. Whisk together sugar and cornstarch. Add to fruit and stir to coat.

Place into greased 8x8 pan or other medium sized greased baking dish

1 ½ cup flour

2 tablespoons sugar

2 ½ teaspoons baking powder

½ teaspoon salt

6 tablespoons butter

½ cup cold whole milk or cream

2 teaspoons course sparkling sugar

Biscuit Topping: Preheat oven to 425. Mix flour, sugar, baking powder, and salt in food processor or large bowl. Pulse (or use pastry blender) to mix in butter until it is pea sized pieces. Add milk and mix just until blended. Pat into ½ inch thick circle. Cut out 6 biscuits (or other pretty shapes). Place atop fruit. Brush lightly with milk. Sprinkle with coarse sugar. Bake 30 to 35 minutes or until biscuits are nicely browned. Serve warm.

## Blueberry Dip

8 ounce light cream cheese, softened

1/2 cup Blueberry Fields of Stillwater Blueberry Jam

Cream and serve with crackers or sliced apples.

## Lemon-Blueberry Cream Pie From one of our favorite guests with three young boys!

1 cup sugar	1 T. finely grated lemon zest
3 T. Cornstarch	¼ cup lemon juice
1 Cup milk	1 cup sour cream
3 beaten egg yolks	2 cups fresh blueberries
¼ cup butter	1 9" baked pie shell plus optional sweetened whip cream and more lemon zest

In saucepan, combine sugar and cornstarch. Add milk, egg yolks, butter, and zest. Cook and stir with wire whip until thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat. Stir in lemon juice. Transfer to a bowl. Cover surface with plastic wrap and refrigerate just until cool. Then stir sour cream and blueberries into cool mixture. Pour into baked pie shell. Cover and chill at least 4 hours. May top with sweetened whip cream and more zest.

## Marbled Blueberry Bundt Cake

<https://www.americastestkitchen.com/recipes/7390-marbled-blueberry-bundt-cake>( check for full directions)

Cake: 3 cups all-purpose flour 1/2 teaspoon ground cinnamon (I omit)

1 1/2 teaspoons baking powder  
3/4 teaspoon baking soda  
1 teaspoon salt  
3/4 cup buttermilk  
2 teaspoons grated lemon zest plus 3 tablespoons juice  
2 teaspoons vanilla extract  
3 large eggs plus 1 large yolk, room temperature  
18 tablespoons (2 1/4 sticks) unsalted butter, softened  
2 cups sugar

<b>FILLING:</b> 3/4 cup sugar 3 tablespoons low- or no-sugar-needed fruit pectin (Sure-Jel Pink Box) Pinch salt 2 cups fresh or thawed frozen blueberries 1 teaspoon grated lemon zest 1 tablespoons juice (Or use blueberry jam as the filling)
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**FOR THE FILLING:** Whisk sugar, pectin, and salt together in small saucepan. Process blueberries in blender until mostly smooth, about 1 minute. Transfer and stir 1/4 cup puree and lemon zest to saucepan with sugar mixture. Stirring with wire whip, heat sugar-blueberry mixture over medium heat until just simmering, about 3 minutes. Transfer mixture to medium bowl and let cool for 5 minutes. Add remaining puree and lemon juice to cooled mixture and whisk to combine. Let sit until slightly set, about 8 minutes.

**For the cake:** Adjust oven rack to lower-middle position and heat oven to 325 degrees. Heavily coat Bundt pan with baking spray and flour. Whisk flour, baking powder, baking soda, and salt together. In another bowl, whisk buttermilk, lemon zest and juice, and vanilla. In third bowl, whisk eggs and yolk.

Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed about 3 minutes. Reduce speed to medium and beat in half of eggs. Repeat with remaining eggs. Reduce speed to low and add one-third of flour mixture, followed by half of buttermilk mixture. Repeat using half of remaining flour mixture and all of remaining buttermilk mixture. Add remaining flour mixture, and mix at medium-low speed until batter is thoroughly combined, about 15 seconds

Spoon half of batter into prepared pan and smooth top. Using back of spoon, create 1/2-inch-deep channel in center of batter. Spoon half of filling into channel. Using butter knife or small offset spatula, thoroughly swirl filling into batter (there should be no large pockets of filling remaining). Repeat swirling step with remaining batter and filling.

Bake until top is golden brown and skewer inserted in center comes out with no crumbs attached, 60 to 70 minutes. Let cake cool in pan on wire rack for 10 minutes, then invert cake directly onto wire rack. Let cake cool for at least 3 hours before serving.