

## **Apple Blueberry Crisp**

*Hokum Rock Farm's Favorite Recipes*

½ cup butter, melted & divided  
½ cup brown sugar, packed & divided  
1 Tbs. lemon juice  
1 Tbs. flour  
¾ teas. cinnamon, divided  
4 cups tart apples, pared, cored & sliced  
2 cups blueberries  
1 cup quick oats  
¼ cup chopped walnuts  
¼ teas. ginger  
whipped cream or ice cream

In a large bowl combine ¼ cup melted butter, ¼ cup brown sugar, lemon juice, flour, and ½ teas cinnamon. Add apples and washed blueberries, tossing to coat. Place in 8" sq. baking pan. In a small bowl combine oats, ¼ teas. melted butter, ¼ cup brown sugar, walnuts, ¼ teas. cinnamon and ginger until well-blended. Sprinkle over fruit. Bake at 375° or until fruit is tender and topping is crisp and brown. Serve warm with whipped cream or ice cream. Yield 6 servings.

## **Blueberry Banana Oatmeal Bread**

*Hokum Rock Farm's Favorite Recipes*

2 eggs, beaten  
1/3 cup vegetable oil  
1 cup ripe, mashed bananas  
1 ½ cup flour  
2/3 cup sugar  
2¼ teas. baking powder  
1/2 teas. salt  
1 teas. wheat germ  
½ cup quick oats  
1 cup blueberries

Combine eggs, oil, and bananas. Sift together flour, sugar, baking powder, wheat germ, and salt. Mix in oats. Add dry ingredients to banana mixture. Mix in oats. Add dry ingredients to banana mixture, stirring until just combined. Gently fold in washed berries. Pour into greased and floured 9 x 5 in. loaf pan. Bake at 350° for 1 hr. Yield 1 loaf. Best if baked a day ahead before cutting.

# **Blueberry Bars with Chocolate Chips**

*Hokum Rock Farm's Favorite Recipes*

## *Ingredients:*

1 1/2 cups flour  
1 1/2 cups sugar  
2 eggs- beaten  
1 cup butter- melted  
2 cups blueberries  
1 cup chocolate chips

## *Directions:*

Mix all ingredients, adding chocolate chips last. Spread in 9"x 13" greased pan (parchment paper can be used). Bake at 350° for 45 min.

*Adapted from the recipe provided by Beverly & Jayne Thatcher (who use cranberries)- Thanks!*

## **Blueberry Breakfast Cake**

*Hokum Rock Farm's Favorite Recipes*

2 cups flour  
3 teas. baking powder  
1 teas. salt  
2 ½ Tab. butter  
¾ cup sugar  
1 egg plus milk to make 1 cup  
1 cup blueberries

Sift flour, baking powder, and salt into bowl. Cut in butter and sugar thoroughly. Beat in egg/milk mixture just enough to wet flour. Mix in berries. Spread evenly in 8x8 in. or loaf pan. Sprinkle with sugar. Bake at 400 degrees for 35-40 min. So easy, for those with simpler tastes in the morning! *Courtesy Judy O'Brien*

## **Blueberry Buckle- Hokum Rock Farm's Favorite**

$\frac{3}{4}$  cup sugar

4 Tabs. soft butter ( $\frac{1}{4}$  cup shortening can be substituted)\*

$\frac{1}{2}$  cup milk

2 cups flour

2 teas. baking powder

$\frac{1}{2}$  teas. salt

2 cups blueberries

1 egg

Crumb topping:

$\frac{1}{2}$  cup sugar

$\frac{1}{3}$  cup flour

$\frac{1}{2}$  teas. cinnamon

$\frac{1}{4}$  cup soft butter

Grease and lightly flour 9 in. square pan. Wash and drain berries and set aside. In large bowl mix sugar, shortening (4 Tbs. soft butter can be substituted), and egg thoroughly. Stir in milk. In small bowl, sift flour, baking powder, and salt. Mix into large bowl with other ingredients. Blend/fold in berries carefully. Spread mixture into prepared pan. Prepare topping by simply mixing ingredients with a fork and knife (slight variations in amount of flour and sugar will change consistency-adjust to personal tastes) then dab over berry mixture. Bake at 375° for 45-50 min. until toothpick inserted in center comes out clean. When cooled, cut into 3 in. squares. Yields 9.

*\*Note: Shortening gives pastry a lighter texture and longer shelf life but butter lends the creamier, almost buttermilk texture we prefer.*

## **Blueberry Cake with Streusel Topping**

*Hokum Rock Farm's Favorite Recipes*

*Topping:*

½ cup sugar

¼ cup flour

½ teas. cinnamon

¼ cup cold butter-diced

Combine sugar, flour, cinnamon, and butter. Work the mixture with your fingertips until well blended; refrigerate.

*Cake:*

Butter (for the pan)

Flour (for the pan)

1 pint (2 cups) blueberries

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

¼ cup (1/2 stick) butter, at room temperature

¾ cup sugar

1 egg

½ teaspoon vanilla extract

½ cup whole milk, at room temperature

Set the oven at 375 degrees. Butter an 8-inch-square metal baking pan. Dust the pan with flour, tapping out the excess. In small bowl, toss the blueberries (washed, drained, and dried) with 1 tablespoon of the flour. In another bowl, whisk the remaining flour, baking powder, and salt to blend them.

In an electric mixer, cream the butter and sugar, until soft and light. Beat in the egg and vanilla, until soft and light. On low speed, blend in the flour mixture alternately with the milk, beginning and ending with flour. With a rubber spatula, fold in blueberries. Transfer the batter to the pan and sprinkle the topping over the cake. Bake for 40-45 min. until brown.

*Adapted from Jane Connelly's recipe for the Boston Globe's Recipe Box Project, 2011.*

# **Blueberry Cornmeal Pancakes**

*Hokum Rock Farm's Favorite Recipes*

## Ingredients:

1 cup all-purpose flour  
1/2 cup cornmeal  
2 tablespoons sugar  
1 1/4 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon fine sea salt  
1 1/4 cups buttermilk  
4 tablespoons unsalted butter, melted, plus more for the skillet  
1 egg  
1 pint blueberries

## Directions:

Whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt in a large bowl. Whisk together the buttermilk, melted butter, and egg in a medium bowl. Whisk the wet ingredients into the dry ingredients, then fold in the blueberries.

Heat a large nonstick skillet or griddle over medium heat. Dip a paper towel in melted butter and wipe it on the bottom of the skillet to lightly grease. For each pancake, spoon a scant 1/2 cup of batter onto the prepared skillet. Cook until cooked through, 2 to 3 minutes per side. Repeat, buttering the skillet between batches. Keep stack warm in oven while cooking. Serve topped with butter and maple syrup.

# **Blueberry Cranberry Cobbler**

*Hokum Rock Farm's Favorite Recipes*

## *Ingredients:*

1 tsp butter to grease pan and 6 tbl melted butter  
2 cups cranberries  
2 cups blueberries  
1 tbl fresh lemon juice  
2 tbl Cassis liquor  
1 cup flour  
1 cup sugar  
1 large egg  
¼ tsp salt  
Cream, whipped cream, or ice cream to top

## *Directions:*

Preheat oven 400 degrees  
Grease 10x6 pan  
Mix cranberries, blueberries, lemon juice and cassis together and spread in pan  
Mix flour and sugar  
Add lightly beaten egg and mix until course then spread over berry mix  
Drizzle melted butter and bake 30 minutes or until light brown and bubbling

*Courtesy patron Susan D. Arayas, as adapted from Bilner's Cookbook.*



## **Blueberry Crumb Cake- a classic**

*Hokum Rock Farm's Favorite Recipes*

### *Cake Ingredients:*

2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/4 teaspoon salt  
10 tablespoons (1 1/4 sticks) unsalted butter, room temperature, plus more for pan  
1 cup granulated sugar  
3 large eggs  
1 teaspoon pure vanilla extract  
1 1/4 cups sour cream  
3 cups blueberries  
Confectioners' sugar, for dusting

### *Crumb Topping Ingredients: (Prepare ahead)*

1 1/2 teaspoons ground cinnamon  
1/2 teaspoon coarse salt  
1/2 cup packed light-brown sugar  
1 1/2 cups all-purpose flour  
12 tablespoons (1 1/2 sticks) unsalted butter, room temperature

In a medium bowl, combine cinnamon, salt, sugar, and flour. Cut in the butter using your hands, two knives, or a pastry blender until well combined and crumbly. Set aside

Preheat oven to 350 degrees. Sift flour, baking soda, baking powder, and salt in medium size bowl. Butter a 9x13 inch baking pan. In the bowl of electric mixer (fitted with the paddle attachment if you have it), cream butter and granulated sugar until light and fluffy, about 4 minutes. Add eggs, one at a time, until well combined. Add vanilla, and beat until combined. Add reserved flour mixture and the sour cream, and beat just until well combined. Fold in 2 cups blueberries. Spoon batter into prepared pan.

Toss remaining cup blueberries with the crumb topping. Sprinkle crumb topping over cake. Bake until golden brown and cake tester comes out clean, 50 to 60 minutes. Dust with confectioners' sugar before serving.

*Adapted from Martha Stewart's Favorite Recipes*

**Flax Seed Blueberry Muffins- John's**  
*Hokum Rock Farm's Favorite Recipes*

1  $\frac{3}{4}$  cups whole wheat pastry  
flour  
 $\frac{3}{4}$  teas. salt  
 $\frac{1}{3}$  cup sugar  
2 teas. baking powder  
2 eggs

$\frac{1}{4}$  cup melted butter  
 $\frac{3}{4}$  cup milk  
1 cup blueberries  
1 teas. grated orange or lemon  
rind  
 $\frac{1}{4}$ -  $\frac{1}{2}$  cup flax seeds

Sift dry ingredients together. In separate bowl beat eggs then add butter and milk and beat together. Combine liquid and dry ingredients. Gently fold in washed blueberries. Add rind and seeds. Fill well-greased muffin cups two-thirds full. Bake at 400° for 20-25 min. Yield 2 doz.

## **Blueberry Half-Whole Wheat Muffins**

*Hokum Rock Farm's Favorite Recipes*

1 ½ cups whole wheat flour

1 ½ cup white flour

1 cup brown sugar, packed

¼ teas. salt

2 teas. baking soda

4 teas. baking powder

1 teas. wheat germ

1 teas. soy powder

1 teas. cinnamon

2 lar. eggs

1 1/2 cup buttermilk

¼ cup vegetable oil

2 cups blueberries

2 Tbs. brown sugar, packed

Stir all (first 9) dry ingredients together in large bowl. In second bowl beat together eggs, buttermilk, and oil. Add to dry ingredients and stir just enough to moisten. Fold in washed berries. Spoon batter into greased muffin cups to top. Sprinkle with 2 Tbs. brown sugar. Bake at 375° about 35 min. Yield 12 muffins.

## **Blueberry Ice Cream Pie**

*Hokum Rock Farm's Favorite Recipes*

1 qt. blueberries (4 cups)  
1 cup sugar  
2 cups water  
1/4 cup cornstarch  
1 ready-made 9" graham cracker crust  
1 qt. vanilla ice cream (or peach, etc.)  
2 Tab. orange juice

Combine blueberries and sugar and put into medium size saucepan. Mix water and cornstarch in a bowl and then stir into berries in the saucepan. Cook mixture on med-low heat, stirring continuously, until thickened. Remove from heat and allow to cool. Reserve 1/2 cup of this sauce for garnish. Spoon remaining sauce into pie crust. Spoon softened ice cream over berry sauce in pie crust. Stir orange juice into reserved 1/2 cup of berries and drizzle over ice cream. Freeze. Makes 6-8 servings.

Note: Remove pie from freezer about 30 minutes before serving to soften enough to cut.

## **Blueberry Jam- Jeri's**

*Hokum Rock Farm's Favorite Recipes*

4 1/2 cups (Steve's wonderful) blueberries- washed

2 Tbs. fresh lemon juice

7 cups raw sugar

6 oz. Certo liquid pectin (2 pouches)

Combine all ingredients in saucepan. Cook until sugar dissolves and mixture begins to boil. Cook at rolling boil for 2 minutes, stir continuously. Remove from heat. Let stand for 5 minutes. Skim off foam. Pour into sterilized jars, leaving 1/4 in. space at top. Cover tightly with lids. Makes approx. 5 cups.

## **Blueberry-Lemon Pound Cake** *with glaze*

*Hokum Rock Farm's Favorite Recipes*

1 1/4 cups flour  
1 teas. baking powder  
1/4 teas. salt  
1/2 cup unsalted butter (@room temp.)  
3/4 cup sugar  
2 eggs  
1/4 cup heavy (whipping) cream  
1/4 cup lemon juice (3 Tbs.)  
1 cup blueberries

*\*Note- this is a tart cake. To make it sweeter use 1 cup of sugar, 1 Tbs. lemon juice, and increase cream to 1/2 cup- using half milk and half cream will also help sweeten cake.*

Preheat oven to 350 degrees. Coat 4 by 8 in. loaf pan with vegetable oil and dust lightly with flour. Wash berries and set aside to dry (on paper towel). In small bowl, mix dry ingredients. In separate, large bowl, cream butter with sugar. Add eggs- one at a time. Whisk thoroughly. Add half of flour mixture, stirring in with spoon. Add cream and lemon juice. Mix well. Add remaining dry ingredients. Stir until smooth. Fold in berries with care (If still moist, dust with dab of flour). Pour into pan and bake for approx. 1hr. and 10 min. until inserted toothpick comes out clean and top is browned.

### ***for glaze:***

2/3 cup of confectioners sugar  
1-2 teas. lemon juice (for tart or sweet)  
1 Tbs. unsalted butter (@ room temp.)

Mix all ingredients until batter is smooth. Heat in microwave for 30 sec. before spreading. Glaze pound cake when cake is cool.

**Blueberry Muffins- *the basic***  
*Hokum Rock Farm's Favorite Recipes*

2 cups flour

4 teas. baking powder

¼ teas. salt

¼ cup sugar

¼ teas. allspice

¼ cup butter

1 egg, well-beaten

1 cup milk

1 cup blueberries

Sift dry ingredients together. Cut in butter. Combine egg and milk. Add to dry ingredients and mix until moistened. Quickly and gently fold in blueberries. Fill greased muffin tins 2/3rds full. Bake at 400° for 20 min. Yield 12 muffins.



## **Blueberry Oatmeal Muffins**

*Hokum Rock Farm's Favorite Recipes*

1¾ cups hot milk, divided  
1 cup quick oats  
2 cups flour  
4 teas. baking powder  
1 teas. salt

dash of wheat germ  
1/3 cup brown sugar, packed  
1 egg, beaten  
¼ cup melted butter  
1 cup blueberries

Pour 1 cup of hot milk over oats and let stand 10 min. Sift together flour, baking powder, salt, wheat germ, and brown sugar. Combine egg, melted butter, and remaining milk. Add to flour mixture alternately with oatmeal mixture. Stir only until moistened. Fold in washed berries. Spoon into greased muffin cups, filling 2/3 full. Bake at 375° for 20-25 min. Yield approx. 14 muffins.

## **Blueberry Pancakes**

*Hokum Rock Farm's Favorite Recipes*

1 cup flour

2 teas. baking powder

½ teas. salt

2 Tbs. sugar

1 egg, well-beaten

2/3 cup milk

2 Tbs. melted shortening

1 cup blueberries

Sift together flour, baking powder, salt, and sugar. In smaller bowl combine beaten egg, milk, and melted shortening. Add to dry ingredients. Beat until smooth. Gently stir in blueberries. Drop batter from a tablespoon onto hot griddle. Cook until puffed, bubbly, and edges are browned. Flip carefully and cook other side. Yield ten 3 in. pancakes.

***Blueberry Pie, Henrietta's- just like mom used to make***  
*Hokum Rock Farm's Favorite Recipes*

1 Qt. Blueberries  
1 Cup Sugar  
2 Tbl. Butter  
2 Tbl. Flour- heaping  
1 9" Pie Shell- try a prepared Graham Cracker Crust

Melt butter in pan. Mix flour & sugar together and add to half of the berries (2c). Cook in butter in pan until thickened. Cool. Pour over remaining raw berries (2c) in pie shell. Chill. Serve with whipped cream. *Thanks to Leslie Kramer for her Mom's recipe!*

**Blueberry Pie, *The Lewis/Willcox* - just like dad used to make  
*Hokum Rock Farm's Favorite Recipes***

*Ingredients:*

One pre-cooked pie shell (Be sure to poke fork holes in a pie shell before baking. Cool and set aside.)

3/4 cup sugar

3 tablespoons cornstarch

1/8 teaspoon salt

1/4 cup water

5 cups fresh blueberries (or 3 cups frozen, for cooking, and 2 cups fresh)

1 tablespoon butter or margarine

1 tablespoon lemon juice

*Directions:*

Combine the sugar with the cornstarch, salt, and water in a saucepan. Add 3 cups of blueberries, stir together, and bring to a boil, cooking for 2 minutes until it has thickened. Off the heat, add margarine or butter and lemon juice, then stir in 2 more cups of fresh blueberries and pack into pie shell. Chill until firm.

*Tip:*

You can also make a tasty pie out of all fresh berries. You just make a sugar-and-water-and-cornstarch glaze, put the fresh berries into the pie crust, and pour the glaze over them, then chill to set.

*Recipe courtesy Nic Willcox & her dad David Lewis.*

**Blueberry Pie- Rita's Simply- just like Martha Stewart makes**  
*Hokum Rock Farm's Favorite Recipes*

*For the filling:*

1 Tbs. lemon juice  
5 cups blueberries  
2 Tbs. flour  
1 cup sugar  
2 Tbs. cornstarch  
1 Tbs. butter

*For the crust:*

2 1/3 cups flour  
1/3 cup cake (pastry) flour  
1 Tbs. sugar  
1/2 teas. salt  
1/2 cup vegetable shortening  
1 stick ( 1/2 cup) unsalted butter  
1/2 cup ice water

*For the glaze:*

1 egg white  
2 Tbs. sugar  
1 Tabs. water  
1 teas. brown sugar

Preheat oven to 425. Make filling: sprinkle lemon juice on washed berries. Mix flour, sugar, cornstarch. Add to berries, toss lightly. Make crust: In large bowl mix flour, sugar, and salt. Using pastry cutter or two knives cut in vegetable shortening and butter until coarse. Add ice water and mix gently until moist. Form two balls. Roll one to line pie plate. Spoon filling into unbaked crust. Dot with butter. Roll out second ball and cover pie. Fold edges of top over bottom crust and flute edges. Slit to vent.

Make egg glaze: In small bowl beat egg white with 1 Tbs. water. Brush top of pie with mixture and sprinkle with white and brown sugar. Bake for 10 minutes. Reduce heat to 350 and bake until filling bubbles, about 45 minutes. *Courtesy Martha Stewart.*

## Blueberry Scones

*Hokum Rock Farm's Favorite Recipes*

2 cups flour

3 Tbs. sugar

1 Tbs. baking powder

$\frac{3}{4}$  teas. salt

dash of cinnamon

6 Tbs. cold, unsalted butter

1  $\frac{1}{2}$  cups blueberries

1 teas. grated lemon zest

$\frac{1}{3}$  cup heavy cream

2 large eggs, lightly beaten

For brushing & sprinkling tops:

2-4 Tbs. heavy cream

2 Tbs. sugar

Preheat oven to 400°. *Note- do not over mix ingredients, over knead dough or over bake scones as they will get dry and tough.* In large bowl sift together flour, 3 Tbs. sugar, baking powder, salt (and cinnamon if desired). Make well in center. Using pastry cutter, or two knives, cut butter into pea-size pieces. Stir in washed berries and lemon zest. In small bowl whisk cream and eggs together. Pour into well in dry ingredients. Stir lightly with fork until dough just comes together. Turn onto lightly flour surface, knead lightly, and pat dough into 6 in. square approx.  $1\frac{1}{4}$  in. thick. Cut into four 3 in. squares using a floured knife. Cut squares in half along diagonal to form eight triangles. Place on baking sheet. Brush tops with extra cream and sprinkle with extra sugar. Bake approx. 20 min. Yield 8 scones.

## **Blueberry Smoothie**

*Hokum Rock Farm's Favorite Recipes*

1 cup washed blueberries

1 cup yogurt

1 cup fruit juice

1 Tbs. honey

Just pour into blender, blend well, and serve. Chopped ice can be added before blending for a colder drink. Experiment with various flavors of yogurt and juices- we recommend plain, vanilla, or strawberry yogurt and orange, apple, or peach juice. Additions can include fresh strawberries, a ripe banana, a dash of soy powder, and wheat germ for more nutrition. Yield 3 cups.

# **Gingered Pear, Blueberry & Cranberry Cobbler**

*Hokum Rock Farm's Favorite Recipes*

## ***Ingredients:***

### TOPPING:

1 cup Flour  
1/4 cup sugar  
1 teaspoon baking powder  
3 tablespoons butter  
2 large egg whites, lightly beaten  
1/4 cup skim milk

### FRUIT MIXTURE:

4 cups sliced peeled fresh pears  
2 cups fresh or frozen blueberries  
1 cup fresh or frozen cranberries  
1/2 cup sugar  
2 tablespoons cornstarch  
1 teaspoon ground ginger  
3 cups nonfat vanilla ice cream

## ***Directions:***

HEAT oven to 400°F. Grease a 8x8-inch (2-quart) baking dish .

COMBINE flour, 1/4 cup sugar and baking powder in medium bowl. Cut in butter with pastry blender or fork until crumbly. Add egg whites and milk. Stir until well blended.

MIX together pears, blueberries, cranberries, 1/2 cup sugar, cornstarch and ginger in large bowl. Spoon into prepared baking dish. Spoon topping evenly over fruit mixture.

BAKE 45 to 50 minutes or until topping is golden brown. Serve warm with ice cream. Serves 6.

Adapted from a *Pillsbury* recipe.