

## Blueberry Scones With Lemon Glaze

*from Tyler Florence*

### Ingredients:

2 cups all-purpose flour  
1 tbsp baking powder  
½ tsp salt  
2 tbsp of sugar  
5 tbsp unsalted butter, cold, cut in chunks  
1 cup blueberries-if frozen, bake scones longer  
1 cup of heavy cream, plus more for brushing the scones

### Lemon Glaze

½ cup freshly squeezed lemon juice  
2 cups confectioners' sugar, sifted  
1 tbsp unsalted butter  
1 lemon, zest finely grated



# Mountainview Blueberry Farm

Recipes 2017

### Directions:

Sift together the dry ingredients; the flour, baking powder, salt, and sugar. Using 2 forks or a pastry blender, cut in the butter to coat the pieces with the flour. The mixture should resemble coarse crumbs. Fold the blueberries into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough. Make a well in the center and pour in the heavy cream. Fold everything together just to incorporate; do not overwork the dough.

Press the dough out on a lightly floured surface into a rectangle about 12" by 3" by 1 ¼ inches. Cut rectangle in ½ then cut the pieces in ½ again, giving you 4 (3-inch) squares. Cut the squares in ½ on a diagonal to give you the classic triangle shape. Place the scones on an ungreased cookie sheet and brush the tops with a little heavy cream.

Bake 400°F for 15-20 minutes or until brown. Let cool a bit before you apply the glaze.

### Lemon Glaze:

Mix the lemon juice with the confectioners' sugar until dissolved in a heatproof bowl over a pot of simmering water or in a microwave-safe bowl. Whisk in the butter and lemon zest. Either microwave the glaze for 30 seconds or continue whisking in the double broiler.

## Judy's Blueberry Buckle

*from Judy Philips; past blueberry farmer here*

### Ingredients:

#### Cake Mixture

¾ cup sugar  
¼ cup soft shortening  
1 egg  
½ cup milk  
2 cups flour  
2 tsp baking powder  
½ tsp salt  
2 cups blueberries

#### Cake:

1. Cream sugar and shortening, stir in egg and milk.
2. Sift together and stir in dry ingredients.
3. Fold in blueberries.
4. Spread batter in greased 9" pan.

#### Crumb Mixture:

1. Mix ingredients and sprinkle over top of cake batter
  2. Bake at 375 for 25-35 minutes
- Enjoy!

#### Crumb Mixture

½ cup brown sugar  
1/3 cup flour  
¼ cup softened butter  
1 ½ tsp cinnamon



## Double Blueberry Muffins

*From Hagen Family Farm in Snohomish*

### Ingredients:

1 stick unsalted butter, softened at room temperature  
1 cup plus 2 tbsp sugar  
2 eggs  
1 tsp pure vanilla extract  
2 tsp baking powder  
¼ tsp salt  
2 ½ cups fresh or thawed frozen blueberries  
2 cups flour  
½ cup milk  
¼ tsp cinnamon

### Directions:

1. Preheat oven to 375. Line a muffin tin with paper cups.
2. In a mixer with fitted paddle attachment (or use hand mixer), cream butter until smooth. Add 1 cup of the sugar and mix. Add the eggs, vanilla, baking powder and salt and mix. In a shallow bowl, mash ¾ cup of the blueberries with the back of a fork. Add to the batter and mix.
3. With the mixer at low speed, add ½ of the flour, then ½ of the milk, repeat then repeat again. Fold in the remaining 1 ¾ cups whole blueberries by hand until well mixed. In a separate bowl, mix the remaining 2 tbsp sugar with the cinnamon. Use ice cream scoop or large spoon to fill the muffin cups ¾ full. Sprinkle the cinnamon-sugar over the muffins and bake until golden brown and risen, 25-30 minutes.
4. Let cool in the pan before turning out.
5. Enjoy

www.MountainviewBlueberryFarm.com

7617 East Lowell-Larimer Road Snohomish, WA 98296