

Mountainview Blueberry Farm

Recipes 2015

Individual Blueberry- Coconut Pound Cake Muffins

Ingredients:

1/2 cup unsalted butter, softened
3/4 cup sugar
2 teaspoons freshly grated lime zest
2 large eggs
5 tablespoons heavy cream
1 cup all—purpose flour
1/4 teaspoon salt
1/2 cup plus 3 tablespoons sweetened flake
coconut
1/2 cup blueberries

Directions:

Preheat oven to 350. Butter and flour 7
(1/2 cup) muffin cups (just butter if
nonstick)

Beat together butter, sugar, and zest until
light and fluffy. Beat in eggs, one at a time.
Beat in cream, then flour and salt, on low
speed until combined. Stir in 1/2 cup
coconut and gently stir in blueberries.

Spoon batter into cups, filling the cups, and
smooth tops. Sprinkle tops with remaining 3
tablespoons of coconut.

Bake in middle of oven until a tester some
our clean and edges are golden brown,
about 25 minutes. Invert onto a rack and
cool.

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
1/4 tsp salt
2 1/2 cups fresh or thawed frozen blueberries
2 cups flour
1/2 cup milk
1/4 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 3/4 cup of the blueberries
with the back of a fork. Add to the batter and
mix.
3. With the mixer at low speed, add 1/2 of the
flour, then 1/2 of the milk, repeat then repeat
again. Fold in the remaining 1 3/4 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 3/4 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.

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Recipes 2014

Your Basic Blueberry Pie

Ingredients:

4 cups blueberries
2 tbsp quick cooking tapioca
¾ cup sugar
¼ tsp salt
2 tbsp lemon juice
¼ cup brown sugar
2 tbsp butter

Directions:

1. Combine all ingredients and let stand while making pie crust.
2. Fill lined pie plate with above mixture and top with ¼ cup brown sugar and 2 tbsp butter
3. Cover with top crust
4. Bake at 425 degrees for 10 minutes
5. Reduce heat to 375 and bake for 30 minutes
6. Enjoy!



Judy's Blueberry Buckle

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

Crumb Mixture

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

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
3. Enjoy!

www.MountainviewBlueberryFarm.com

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