

Sara's Bananaberry Bread

1-1/4 cups sugar 2 eggs

1/2 cup margarine or butter, softened

1/2 cup buttermilk

1-1/2 cups mashed bananas (3 - 4 medium bananas) 2-1/2 cups all-purpose flour,

1 tsp baking soda 1 tsp salt

Heat oven to 350 degrees. Grease bottom only of a 9-inch loaf pan. Stir together

sugar, margarine, eggs, bananas, & buttermilk in a large bowl until mixed.

Stir in flour, baking soda, and salt just until moistened. Stir in 1 rounding cup of fresh or frozen blueberries.

Pour batter into pan.

Bake about 1 hour 15 minutes or until toothpick poked in center comes out clean. Cool 5 minutes. Loosen sides of loaf from pan and take bread out of pan. Cool.

Top cereal with blueberries, or
sprinkle fresh blueberries on
ice cream, cantaloupe, or
meringue shells.

Bill's Banana-Blueberry Pudding

4 cups milk 4 egg yolks

1-1/2 cups sugar 1/3 cup all-purpose flour

2 TBL butter 1TBL vanilla extract

2 cups fresh blueberries

4 large ripe bananas, sliced

1 - 12 oz box vanilla wafers

1 1/2 cups whipping cream

3 TBL powdered sugar

Whisk together milk, egg yolks, granulated sugar and flour in a large saucepan over medium-low heat. Cook, whisking constantly, 20 minutes or until thickened. Remove from heat; stir in butter and vanilla until butter melts. Let stand 10 minutes. Arrange half of wafers in a 9- x 13" pan; top with half of banana slices and half of blueberries. Spoon half of pudding mixture evenly over fruit. Repeat layers. Cover and chill 4 hours. Beat whipping cream at high speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Spread evenly over pudding. Serve immediately. 10 -12 servings. (8 oz whipped topping can be substituted for whipping cream/powdered sugar).

For a quick dessert, top blueberries
with whipped topping!

Dad's Blueberry Crunch Dessert

1 lg can crushed pineapple

1 box yellow cake mix

3 cups blueberries, fresh or frozen

1/2 cup butter

1 cup chopped pecans

Preheat oven to 350 degrees. Grease 9" x 13" pan. Spread undrained pineapple, then add the blueberries in a single layer. Sprinkle 1/4 to 1/2 cup sugar over the fruit. Spread dry cake mix over mixture. Melt butter and drizzle on top. Mix pecans with 1/4 cup sugar and sprinkle on top. Bake for 35 to 40 minutes until top is light brown. After about 25 minutes of baking, cut holes in top to let juice come through mix. Can serve with ice cream. You can adjust the sugar to suit

BLUEBERRY SWIRL

Puree 1-1/2 cups blueberries & 1/4

cup sugar. Mix together 1 quart

softened ice cream & 4 oz whipped

topping. Swirl in fruit.

Pour into a 8 X 8 inch

dish and freeze.

Becky's Best Blueberry Muffins

1-3/4 cup flour, plus 1 TBL divided
1/2 cup sugar 1 tsp baking powder
1/2 tsp baking soda 3/4 tsp salt
1 tsp nutmeg 1 egg
1 cup sour cream (or vanilla yogurt)
1 cup fresh or frozen blueberries
1/3 cup milk

Preheat oven to 400 degrees. Toss blueberries with 1 TBL flour. Combine 1-3/4 cup flour, sugar, baking powder, baking soda, nutmeg, and salt in a large bowl; set aside. Beat egg, sour cream and milk; stir into flour mixture just until combined (batter will be lumpy). Stir in blueberries until evenly distributed. Fill greased or paper-lined muffin cups 2/3 full of batter. Bake about 20 minutes until golden on top. Makes 12 muffins.

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Mom's Blueberry Tortellini Salad

1- 9 oz package of Three Cheese Tortellini
1 cup fresh blueberries
1 cup fresh strawberries
1- 11 oz can mandarin orange segments, drained
3/4 cup green grapes 1/4 cup sliced almonds

Cook pasta according to package directions; drain. In a large bowl, add pasta and salad ingredients. Pour 1/2 cup of your favorite poppy seed dressing and toss lightly; refrigerate until ready to serve. Note: Tortellini pasta is found in the refrigerated section of your grocery store.



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Aunt Nancy's Blueberry

Coffee Cake Supreme

2 cups flour 1 tsp baking soda
1 tsp baking powder 1/2 tsp salt
1/2 cup butter flavored shortening
1 cup sugar 1 tsp vanilla
3 eggs 1 cup sour cream
3-4 cups fresh berries, divided

Mix flour, baking powder, baking soda and salt in separate bowl. In large mixing bowl, cream shortening & sugar. Add eggs, one at a time, mixing well. Blend in vanilla & sour cream. Gradually add flour mixture, mixing well to form a batter. Carefully fold in 1 cup of blueberries by hand. Next, spread 1/2 batter in a greased 9" x 13" pan. Arrange 2 - 3 cups blueberries in a single layer over batter, then sprinkle with 1/3 cup brown sugar. Spread remaining batter over berries. For topping, combine 1/3 cup brown sugar, 1 TBL flour, 1 tsp cinnamon, and 1 1/2 TBL butter mixing until crumbly. Spread evenly over batter. Bake at 350 for 45 -50 minutes. Cool. Combine 1/3 cup confectioners' sugar and 2 tsp hot water. Drizzle over warm coffee cake. Makes 12 - 15 servings.