

BERRY BEST FARM RECIPES 2019

GRANDMA COLBURN'S FAMOUS BLUEBERRY MUFFINS

- 1 cup milk
- ½ cup oil or shortening
- 2 eggs
- 3 cups flour
- 1 cup sugar
- 4 tsp. baking powder
- 1 tsp. salt
- 2 cups Berry Best Farm blueberries (fresh or frozen)

Yields a
Dozen
Muffins

In a bowl, add the milk, oil and eggs to the dry ingredients. Stir in all the blueberries. Do not overmix. Fill paper-lined muffin cups or greased tins. Bake at 400 degrees F for 15 to 20 minutes.

RASPBERRY BUTTERMILK CAKE

-SMITTEN KITCHEN

- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ stick unsalted butter, softened
- 2/3 cup plus 1 ½ tablespoons sugar, divided
- ½ teaspoon pure vanilla extract
- ½ teaspoon finely grated lemon zest
- 1 large egg
- ½ cup well-shaken buttermilk
- 1 cup fresh raspberries

Preheat oven to 400F with rack in middle. Butter and flour a 9-inch round cake pan. Whisk together flour, baking powder, baking soda, and salt then set aside. In a larger bowl, beat butter and 2/3 cup sugar with an electric mixer at medium-high speed until pale and fluffy, then beat in vanilla and zest, if using. Add egg and beat well. At low speed, mix in flour mixture in three batches, alternating with buttermilk, beginning and ending with flour, and mixing until just combined. Spoon batter into cake pan, smoothing top. Scatter the raspberries evenly over top and sprinkle with remaining 1 1/2 tablespoons sugar. Bake until cake is golden and a wooden pick inserted into center comes out clean, 20 to 25 minutes. Cool in pan 10 minutes, then turn out onto a rack and cool, 10 to 15 minutes more. Invert onto a plate.

GINGER PEACH BLUEBERRY ICE-CREAM

-A FAMILY FEAST

- 2 cups heavy cream
- 1 inch knob fresh ginger peeled and sliced
- 1 teaspoon vanilla extract
- 1 can sweetened condensed milk
- 3-4 fresh peaches peeled and chopped
- 2 cups frozen blueberries
- ¼ cup crystalized ginger diced

In a sauce pan over medium heat, warm heavy cream until it starts to steam (do not simmer or boil.) Remove from heat and add slices of fresh ginger. Cool slightly and then chill overnight, leaving ginger to steep. Place a fine mesh strainer over your mixing bowl and pour the heavy cream mixture. Discard the fresh ginger. On high speed using the whisk attachment, whip the heavy cream until peaks form. Gently fold in the vanilla and sweetened condensed milk thoroughly. Using a rubber scraper fold in fresh peaches frozen blueberries and crystalized ginger mixing evenly. Pour mixture into a 2 quart container, then freeze until firm 4 to 6 hours.

LAVENDER SHORTBREAD COOKIES

-ERICA LEAHY

- 1 cup butter
- ¼ cup granulated sugar
- ¼ cup powdered sugar
- ¼ teaspoon of salt
- 1 cup all-purpose flour
- 1 cup cake flour
- 1 tablespoon chopped lavender (fresh or dried)

Yields 2
Dozen
Cookies

In a stand mixer fitted with a paddle attachment, cream the butter, granulated sugar, powdered sugar, and salt until thoroughly combined, about 3 minutes. In a completely separate bowl, sift together the all-purpose and cake flours. Mix the flour mixture into the butter mixture in 3 additions, scraping down the sides of the bowl in between each addition. Add the lavender and mix to just combine. Roll out the dough to a 1/2-inch-thick rectangle. Wrap in plastic wrap and refrigerate for at least 4 hours. Preheat the oven to 350F. Cut the dough into 2 x 1-inch bars and place on a parchment-lined baking sheet. Bake the cookies until just golden at the edges, about 20 minutes. Remove from the oven and immediately sprinkle with granulated sugar. Let cool completely before serving.