

Summer Fruit Tart

Ingredients:

Crust
1 Pillsbury® Refrigerated Pie Crust
(from 15-oz. pkg.)

Filling:

2 (3-oz.) pkg. cream cheese, softened
3 tablespoons powdered sugar
2 oz. white chocolate baking bar,
melted, cooled
1 tablespoon grated lime peel
Topping
3 peaches, peeled, sliced
1/4 cup orange marmalade
1/2 cup raspberries or marionberries

Prep Time: 35 Minutes (Ready in 1
Hour 35 Minutes)

DIRECTIONS:

1. Heat oven to 450°F. Prepare pie crust as directed on package for one-crust baked shell using 9-inch tart pan with removable bottom. Place crust in pan; press in bottom and up sides. Trim edges if necessary. Bake at 450°F. for 9 to 11 minutes or until light golden brown. Cool 10 minutes.

2. Meanwhile, in large bowl, beat cream cheese until smooth. Add powdered sugar; beat until creamy. Beat in melted white chocolate until well blended. Stir in lime peel.

3. Spread filling in cooled baked shell. Arrange peach slices over filling.
4. In small saucepan, melt orange marmalade over low heat. Brush over peaches to glaze. Place raspberries over peaches. Refrigerate at least 1 hour before serving. If desired, garnish top with additional grated lime peel. Store in refrigerator.

8 servings

Refreshing Ginger Fruit Salad

Make a refreshing salad with fizz. It's the berries!

Ingredients:

1/3 cup ginger ale
1 tablespoon honey or light brown sugar
1/2 teaspoon grated lime peel
2 teaspoons fresh lime juice
2 nectarines, halved, pitted and sliced
1/2 cup seedless green grapes, halved
1/2 cup seedless red grapes, halved
1/2 cup fresh raspberries
1/2 cup fresh marionberries

Prep Time: 20 Minutes (Ready in 1 Hour
20 Minutes)

DIRECTIONS:

1. In large bowl, combine ginger ale, honey, lime peel and lime juice; mix well.

2. Add all remaining ingredients; stir gently to combine. Cover; refrigerate at least 1 hour before serving.

8 (1/2-cup) servings



Favorite
Marionberry
Recipes I

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Marionberry Pie

3 to 4 C marionberries
1 C sugar
3 Tbl Tapioca
1/2 tsp cinnamon
1/4 tsp lemon juice
2 Tbl butter double crust for 9" pie

DIRECTIONS:

Combine fresh berries with sugar, tapioca, cinnamon and lemon juice. Pour into unbaked pie shell. Dot with butter and top with crust. With sharp knife, slice a few slits to allow steam to escape during baking. Place in pre-heated 400 oven. Bake for 10 min. Reduce temperature to 375 and bake an additional 45 min. or until nicely browned.



Cherry Marionberry Cobbler

Just for your sweethearts, whip up this super-easy dessert of heart-shaped biscuits atop a bubbly fruit filling.

Ingredients:

1 (21-oz.) can cherry fruit pie filling
1 cup marionberries
1 (6-oz.) can Pillsbury® Hungry Jack® Golden Layers™ Refrigerated Buttermilk Biscuits
2 teaspoons sugar
1/8 teaspoon cinnamon
1 tablespoon sliced almonds

Prep Time: 15 Minutes (Ready in 35
Minutes)

DIRECTIONS:

1. Heat oven to 400°F. In medium saucepan, combine pie filling and marionberries. Cook and stir over medium heat until mixture is hot and bubbly. Pour into ungreased 8-inch square (1 1/2-quart) glass baking dish.

2. Separate dough into 5 biscuits. Cut a triangular notch in each biscuit to form top of heart. Put notch on bottom of biscuit to form tip of heart. Place on top of hot fruit mixture. In small bowl, combine sugar and cinnamon; mix well. Sprinkle over biscuit hearts. Sprinkle sliced almonds over top.

3. Bake at 400°F. for 15 to 20 minutes or until fruit is bubbly and biscuits are deep golden brown.

5 servings

Marionberry Crisp

4 C marionberries
4 C peaches, peeled and sliced
Juice of 1/2 lemon
1-3/4 C flour divided
1-1/2 C old-fashioned oats
2-1/4 C brown sugar
1 Tbl cinnamon
2-1/4 tsp nutmeg
1 C butter or margarine, softened

DIRECTIONS:

Preheat oven to 350 degrees. Place peaches in 13" x 9" pan. Layer marionberries over peaches. Sprinkle with lemon juice and 1/4 C flour. Combine remaining flour, oats, brown sugar and spices. Cut in butter with pastry blender or two knives until well blended. Sprinkle topping mixture evenly over fruit and bake 35 to 40 min, or until golden brown.

