

# Puzzle Pudding

## Ingredients:

2 large eggs  
2 C buttermilk  
1/2 C sugar  
1 tsp vanilla extract  
1 C all purpose flour  
1 tsp baking powder  
2 C fresh blueberries  
1-1/2 C Fresh Raspberries  
3/4 C firmly packed brown sugar  
For the garnish  
1 C heavy cream  
1-1/2 C Spooner's Raspberries

## DIRECTIONS:

Preheat oven to 350.  
In a bowl, whisk together eggs, buttermilk, white sugar and vanilla until well blended. Sift together flour and baking powder. Add to liquid, a bit at a time, whisking until smooth after each addition. Generously butter a 9-1/2" x 11" baking dish. Distribute the berries evenly in the dish. Pour the batter over the fruit. Sprinkle the brown sugar on top. Bake until the batter is set, at least one hour. Some of the berries will rise to the top, forming puzzlelike patterns with the batter and brown sugar. Serve cool to bring out the flavor of the individual fruits. Place each serving on a puddle of heavy cream. Scatter with berries on top.

**Makes 6 servings.**



# Raspberry Cheesecake Pie

Topped with bright berries, this pretty pie has a creamy fresh-tasting filling.

## Ingredients:

1 unbaked pastry shell (10 inches)  
1 cup (8oz) small-curd cottage cheese  
2 Tbl milk  
2 pkg (8oz each) cream cheese, softened  
1/2 C sugar  
2 Tbl all-purpose flour  
1/4 tsp vanilla extract  
3 eggs  
1-1/2 C fresh raspberries, *divided*  
1 C whipping cream, whipped

## DIRECTIONS:

Line unpricked pastry shell with a double thickness of aluminum foil. Bake at 450 for 8 minutes or until lightly browned. Cool on a wire rack.

Reduce heat 350.  
In blender, combine cottage cheese and milk; cover and process until smooth. In a mixing bowl, beat cream cheese and sugar until smooth. Beat in cottage cheese mixture, flour and vanilla. Beat in eggs just until blended. Pour into pastry shell (pie will be full). Sprinkle with 1/2 cup raspberries; gently press into filling with the back of a spoon.

Bake at 350 for 30-35 min. or until center is almost set (cover edges loosely with foil if browning too quickly). Cool on a wire rack for 1 hour. Refrigerate for at least 1 hour. Top with whipped cream and remaining raspberries. Store in refrigerator.

**Yield: 10 servings.**

Favorite  
**Raspberry**  
Recipes II

**Spooners  
Berry  
Farms**

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Olympia, WA 98513

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# Raspberry Dream Pie

## Ingredients:

2/3 C boiling water  
1 small pkg Raspberry Jello  
1/2 C cold water  
ice cubes  
8 oz Cool Whip  
1-1/2 C Spooner Raspberries  
1-6 oz prepared shortbread crust or graham cracker

## DIRECTIONS:

In large bowl - stir boiling water into gelatin until desolved.  
In a separate bowl, mix cold water with ice cubes to make 1-1/4 cups. Stir into gelatin until slightly thickened. (remove any unmelted ice cubes) Stir in Cool Whip until smooth. Mix in raspberries. Refrigerate approximately 30 min. (or until mixture will mound) Spoon into crust. Refrigerate 4 hrs or until firm. Before serving garnish with remaining raspberries and Cool Whip.



# Raspberry Cheesecake Bars

*Get jammin'! Cheesecake bars are one of the "berry" best!*

## Ingredients:

### Crust

1/2 cup sugar  
1/2 cup butter, softened  
1 1/4 cups Gold Medal® All-Purpose Flour

### Filling

1 (8-oz.) pkg. cream cheese, softened  
1/2 cup sugar  
1/2 teaspoon almond extract  
1 egg

### Topping

4 tablespoons seedless red raspberry jam

**Prep Time:** 20 Minutes (Ready in 1 Hour 55 Minutes)

## DIRECTIONS:

1. Heat oven to 350°F. Spray 9-inch square pan with nonstick cooking spray. In large bowl, combine 1/2 cup sugar and butter; blend well. Lightly spoon flour into measuring cup; level off. Add flour; mix until crumbly. Press mixture in bottom of sprayed pan.
2. Bake at 350°F. for 15 to 18 minutes or until edges are light golden brown.
3. Meanwhile, in large bowl, combine all filling ingredients; beat well.
4. Remove pan from oven; pour filling over partially baked crust. In small bowl, stir 2 tablespoons of the jam until softened. Spoon over cream cheese mixture. With tip of spoon, carefully swirl jam into top of cream cheese mixture. (Do not disturb crust.)
5. Return pan to oven; bake an additional 15 to 20 minutes or until filling is set. Cool 30 minutes.
6. Stir remaining jam; spread evenly over bars. Refrigerate 30 minutes. Cut into bars. Store in refrigerator.

**25 bars**

# Apple Raspberry Pandowdy

*Refrigerated biscuits make quick work of a classic dessert. Apple and raspberry flavors combine for a tart and fruity filling.*

## Ingredients:

2 (21-oz.) cans apple fruit pie filling  
1 1/2 cups Spooner's Raspberries  
1/4 teaspoon cinnamon  
1 (12-oz.) can Pillsbury® Hungry Jack® Golden Layers™ Refrigerated Biscuits  
1 tablespoon margarine or butter, melted  
2 teaspoons sugar  
1/4 cup finely chopped walnuts

**Prep Time:** 10 Minutes (Ready in 50 Minutes)

## DIRECTIONS:

1. Heat oven to 400°F. In 12x8-inch (2-quart) glass baking dish, combine pie filling, raspberries and cinnamon. Bake at 400°F. for 20 minutes or until fruit is hot.
2. Remove baking dish from oven. Separate dough into 10 biscuits. Arrange biscuits over hot fruit. Brush with margarine; sprinkle with sugar and walnuts.
3. Return to oven; bake an additional 15 to 20 minutes or until biscuits are deep golden brown.

**10 servings**

