

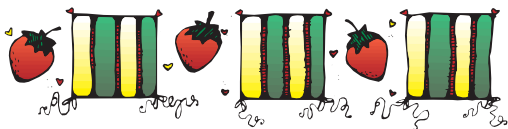
Fresh Glazed Raspberry Pie

3 C Fresh Spooner Raspberries
2/3 C Sugar
1/2 C Water
3 Tbls Cornstarch
1 Keebler Ready Crust Shortbread Pie Crust or
Graham Cracker Ready Crust
Whip Cream or Cool Whip

DIRECTIONS:

Place 2 C fresh raspberries into pie crust.

In saucepan, combine 1 C raspberries with 2/3 C sugar.
Dissolve 3 Tbl cornstarch in 1/2 C water and add to sauce pan with berry mixture, stirring over medium heat until glossy and slightly thick & starts to boil. (about 3 min.) Cool slightly & pour over fresh berries in pie crust & chill. Serve with whip cream. Makes 1 pie



Raspberry Pretzel Salad

Crust:

3 tablespoon sugar
3/4 cup melted butter
2 cup crushed pretzels

Filling:

1 8-ounce container Cool Whip
3/4 cup sugar
1 8-ounce package cream cheese

Topping:

1 8-ounce can crushed pineapple
2 cup boiling water
2 10-ounce packages frozen strawberries
2 3-ounce packages strawberry gelatin dessert mix

Preheat oven to 400 degrees.
For the crust, mix the pretzels, butter, and 3 tablespoons of sugar. Press this mixture into a 9x13-inch pan and bake for 7 minutes. Set aside and allow to cool.
In a mixing bowl, beat together the cream cheese and 3/4 cup of sugar. Fold in the Cool Whip, and spread over the cooled crust. Refrigerate until well chilled.
In a small bowl, dissolve the gelatin in the boiling water, and allow to cool slightly. Add the strawberries and pineapple, and pour over the cream cheese mixture. Refrigerate until serving time.
Serve with a dollop of Cool Whip.

Favorite Berry Recipes



3327 Yelm Hwy
Olympia, WA 98513

360.456.4554

www.spoonerberryfarms.com

Berry Buckle

Recipe by Sue Spooner

CRUMBLE

1/4 C Sugar
1/4 C Dark Brown Sugar Packed
1/2 C All Purpose Flour
1/8 tsp Ground Cinnamon
4 T Butter Cold

BATTER

4 T Butter
5 T Sugar
1 Egg
1 C Flour
1 tsp Baking Soda
1/2 C Buttermilk

FILLING

4 C (2pints) Spooner Blueberries
1 T Fresh Lemon Juice
1 T Flour
2- 4 T Sugar

DIRECTIONS:

Crumble: Combine all ingredients in large bowl and break apart with fingers. Refrigerate.

Batter: In a medium bowl, cream butter and sugar, then mix in egg. Sift together dry ingredients. Add half the dry ingredients to the creamed butter; mix, then add buttermilk, mix, then add remaining dry ingredients; mix just to combine. Refrigerate batter 30 minutes.

Filling: Combine all ingredients in a bowl, stir.

Grease eight 6oz ramekins dishes. Add 1/4 cup batter to each mold, smoothing mixture with plastic spatula. Add 1/2 C blueberries, then top each with 1/4 C crumble. Bake at 350 for 30-35 minutes, until top is browned and filling just starts to bubble. Remove from oven cool 20 minutes. Serve warm or at room temp.

Blackberry Coffee Cake with Streussel Topping

Topping:

1/3 cup all purpose flour
1/4 cup granulated sugar
2 tablespoon packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup (1/2 stick) cold unsalted butter

Cake:

1 cup all purpose flour
1 teaspoon baking powder
1 teaspoon ground ginger
1/4 teaspoon salt
1/4 cup (1/2 stick) cold unsalted butter
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla
1/3 cup milk
1 1/2 cup Fresh Spooner Blackberries

Directions

Preheat oven to 350 degrees. Butter an 8-inch square pan; set aside.

For the topping, in a large bowl, stir together the flour, sugar, brown sugar and cinnamon. Using a pastry cutter or your finger, cut in the butter until the mixture resembles coarse crumbs. Refrigerate until ready to use.

For the cake; in a medium bowl, whisk together the flour, baking powder, ginger and salt. In a large mixing bowl, cream the butter with an electric mixer on medium speed. Add the sugar; beat until light and fluffy. Beat in the egg and vanilla. Alternately beat in the flour mixture and the milk until just combined.

Spread the batter evenly in the prepared pan. Scatter the blackberries over the batter. Sprinkle with the streusel topping. Bake for 45 to 60 minutes or until a toothpick inserted in the center of the cake comes out clean. Transfer to wire rack to cool slightly before serving.



Blackberry Cobbler

Recipe by Shellie Van Wormer

2/3 C Sugar
1 C Spooner Blueberries
2 T Cornstarch
1/4 C Cold Water

DIRECTIONS:

Combine in saucepan. Boil 2 minutes.

2 C Spooner Blueberries
3 C Spooner Blackberries
1 T Lemon Juice

DIRECTIONS:

Add to hot mixture, stir well, pour into 2 quart baking dish.

2 T Sugar
1 C Flour
1/4 C Corn Meal
1 1/2 tsp Baking Powder
1/4 tsp Salt

DIRECTIONS:

Place in medium mixing bowl.

5 T Butter (Melted)
1 tsp Grated Lemon Peel
1/2 C Milk

DIRECTIONS:

Add to dry mix, stirring well. Spoon biscuit mix on top of berries with medium spoon.

Bake 350 until biscuits are done
12-15 minutes

