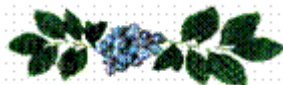


Blueberry Recipes from Litchfield Hills

Recipe For:	Ingredients:	Directions:
Melt in your mouth Blueberry Cake!!	2 eggs, separated 1/2 cup margarine 1 tsp. vanilla 1 1/2 cup sifted flour 1 tsp. baking powder 1 1/4 cup sugar 1/4 tsp. salt 1/3 cup milk 1 1/2 cup blueberries 1 tbs. Flour	Beat egg whites until stiff with 1/4 cup sugar, set aside. Cream margarine, salt and vanilla, add 1cup sugar and beat well. Add egg yolks and beat. Sift baking powder with flour, add alternately with milk. Fold in egg whites. Coat berries with 1 tbs. flour and fold into batter. Bake in 8 x 8" greased pan at 350 degrees for 50 minutes or until done.
The Perfect Blueberry Pie	1 qt blueberries 3/4 cup sugar 3 tbsp com starch 4 oz cream cheese 2 tbsp lemon juice 1 baked pie shell	Spread softened cream cheese on bottom of pie shell. Put 1/2 of berries over cheese. Make a glaze of remaining berries, sugar, corn starch and lemon juice. Cook until clear. Pour over berries in pie shell. Chill and top with whipped cream.
Delicious Blueberry Buckle	4 tbsp butter, softened 3/4 cup sugar 1 egg 2 cups flour 2 tsp baking powder 1/2 tsp salt 1/2 cup milk 2 cups blueberries Toppings: 1/2 cup sugar 1/3 cup flour 1/2 tsp cinnamon 1/4 cup butter softened	Cream butter and sugar. Add egg and beat well. Sift together next three ingredients and add alternately with milk. Beat until smooth. Fold in berries. Spread batter in a greased 9x9 inch pan. For toppings, combine remaining ingredients, mixing until crumbly. Sprinkle over batter. Bake at 375 degrees for 35 to 40 minutes.
Award winning Blueberry Muffins	1 1/2 cup blueberries 4 tbsp sugar 2 cup flour 1 cup milk 1 beaten egg 1 tbsp baking powder 6 tbsp melted shortening 1 tsp vanilla 1 tsp nutmeg 1/4 tsp salt	Mix dry ingredients in bowl. Mix egg, milk and shortening add to flour mixture and stir until just moist. Add blueberries. Fill greased muffin tins, sprinkle with sugar before baking. Bake at 425 degrees for about 25 min.

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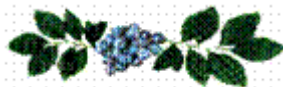


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Blueberry Recipes from Litchfield Hills

Recipe For:	Ingredients:	Directions:
Chocolate Covered Blueberries	2-3 pints of blueberries 1 lb. Bag of Hershey's Chocolate kisses	Unwrap and melt 1/2 bag of chocolate kisses, (best way to melt is in a small pot held over larger pot of boiling water, DO NOT put chocolate directly in water or directly on stove-top, be careful not to over heat chocolate). When chocolate kisses are all melted together, sprinkle blueberries (5-8 berries at a time) into pot of chocolate, using two large spoons, scoop out berries, rolling them around in-between the 2 spoons to cover them with chocolate and then drop them one-by-one onto foiled cookie sheet. Put full cookie sheet into refrigerator and let sit for 1 hour.
Blueberry Liqueur	6 cups fresh blueberries 2 cups 100-proof vodka 1/2 tsp whole cloves 1/2 tsp whole coriander seed 1 cup granulated sugar 1/2 cup water	Crush or mash berries into container large enough to hold all ingredients. Add vodka, water, whole cloves and whole coriander seeds. Cover and let stand 10 days. Strain to remove blueberry pulp and spices. Add sugar and shake container to dissolve sugar. Let stand 24 hours. Pour mixture through a clean cloth and set aside until liqueur is clear.

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