

The background of the entire page is a red and white checkered pattern, resembling a picnic tablecloth. The text is centered on a white rectangular area in the upper half of the page.

# Growing and Eating Fruits from Trees and Shrubs in Minnesota

By Minnesota Tree Care Advisors



Thank you to all Tree Care Advisors  
who contributed to this cookbook.  
A special thanks to Rebecca Koetter  
who is the lead author and  
editor of this publication



# Growing and Eating Fruits from Trees and Shrubs in Minnesota

## Contributing Authors

Rebecca Koetter  
Emily Crumely  
Sue Crocker  
Claire Kari x  
Kelly Spies  
Barb Gasterland  
Madonna Polta  
Ryan Ball  
Alexis Cuttance  
Jaime Rockney

Dave Knapp  
Joyce Hochsprung  
Pam Hartley  
Esther Filson  
Ann Kessen  
Mary Schmidt  
Warren Banks  
Brenda Scheer  
Sheila Hawthorne  
Colleen O'Connor

Adaptions from:

[www.how.com](http://www.how.com)

Cooks Unlimited

Savor the Healthy Flavor

The thrifty cookbook, Delicious Recipes to Feed your Family on a Budget

[www.lymanorchards.com](http://www.lymanorchards.com)

[www.freshpreserving.com](http://www.freshpreserving.com)

Blue Ribbon Preserves, Linda J. Amendt

Bernard Clayton's New Complete Book of Breads

Trader Joe's

Ball Bluebook of Preserving

D'Amico and Sons Restaurant

The Joy of Rhubarb

University of Georgia

Betty Crocker's International Foods Cookbook

## Table of Contents

<b>General: juice, pie topping, pie crusts .....</b>	<b>5</b>
Frozen juice concentrate .....	5
Basic pie topping .....	5
Oat streusel topping .....	5
Walnut streusel.....	6
Walnut topping .....	6
Graham cracker crust.....	6
Nilla wafer crust.....	6
Easy pie crust.....	7
Gluten-free pie crust.....	7
<b>Apple Information and Recipes .....</b>	<b>9</b>
Wild rice with apple cubes .....	10
Feta cheese fondue with bread and apples.....	10
Apple mousse-like sauce .....	10
Apple sauce .....	11
Maria's Cake .....	11
Autumn dessert .....	12
Apple cake with butter sauce .....	12
Upside down apple pie .....	13
Apple crisp .....	13
Apple crisp and nut butter .....	14
Gluten-free apple crisp .....	14
Apple cakes.....	14
Magic cookie bars .....	15
Apple pecan pancake.....	15
Raw apple cake.....	16
Norwegian apple bake.....	17
Gluten-free apple pie.....	18
Fruit muffins.....	18
Sautéed apple salad.....	18
Apple spinach salad .....	19
Blue cheese, mandarin orange and apple salad .....	20
Blue cheese, apple and walnut salad .....	21
Apple walnut salad .....	21
Apple'd chicken Normandy.....	22
Apple squash bisque .....	23
Apple butternut squash soup.....	24
Apple pumpkin soup.....	24
Homemade apple juice.....	25
<b>Apricot Information and Recipes.....</b>	<b>27</b>
Apricot oatmeal bars .....	28
Apricot bread.....	28

Apricot jelly .....	29
<b>Blueberry Information and Recipes .....</b>	<b>31</b>
Fish tacos .....	32
Blueberry burgers .....	32
Blueberry bread .....	32
Loyalist bread .....	33
Oatmeal, blueberry, cranberry muffins .....	34
Blueberry muffins .....	34
Blueberry coffeecake .....	35
Blueberry buckle 1 .....	35
Blueberry oatmeal .....	36
Blueberry bars .....	36
Lemon blueberry bars .....	37
Blueberry crisp .....	37
Blueberry buckle 2 (or Juneberry buckle) .....	38
Blueberry cream cheese pie .....	38
Blueberry cheesecake .....	39
Blueberry muffins .....	40
Blueberry bundt cakes .....	40
Blueberry coconut pudding .....	41
Blueberry sherbet .....	42
Citrus blueberry jam .....	42
Blueberry jam .....	42
<b>Cherry Information and Recipes .....</b>	<b>45</b>
Chicken/turkey cherry salad .....	46
Cherry-rhubarb pie .....	47
Cherry pie .....	47
Cherry peachy pie .....	48
Delicious fruit pie .....	49
Cherry crunch .....	49
<b>Cranberry Information and Recipes .....</b>	<b>51</b>
Cranberry meatballs .....	52
Cranberry cake with caramel sauce .....	52
Cranberry cake with butter sauce .....	53
Cranberry muffins .....	53
Cranberry relish .....	54
Brandied cranberries .....	54
Wild blue cranberries .....	55
Cranberry breakfast cake .....	55
Streusel cranberry coffeecake .....	56
Crawberry cheesecake .....	56
Fresh cranberry salsa .....	57
<b>Currant Information and Recipes .....</b>	<b>59</b>
Currant muffin cakes .....	60
Red currant jelly .....	60
Currant jelly .....	60

Blackcurrant juice .....	61
<b>Elderberry Information and Recipes .....</b>	<b>63</b>
Elderberry apple pie .....	64
Elderberry pie .....	64
Elderberry jelly with Sure-Jell Certo Fruit Pectin .....	64
<b>Gooseberry Information and Recipes .....</b>	<b>67</b>
Gooseberry pie .....	68
Gooseberry jelly .....	68
<b>Grape Information and Recipes .....</b>	<b>71</b>
Streusel grape pie .....	72
Grape pear pie .....	73
Concord grape jelly .....	73
<b>Highbush cranberry and Recipes .....</b>	<b>77</b>
Highbush cranberry jelly .....	78
Highbush cranberry liqueur .....	78
<b>Juneberry information and Recipes .....</b>	<b>81</b>
Juneberry jam.....	82
Juneberry muffins.....	82
Juneberry muffins... the second.....	82
Blueberry buckle 2 (or Juneberry buckle).....	83
Juneberry pie.....	84
<b>Pear information and Recipes .....</b>	<b>87</b>
Pear and gorgonzola salad with maple vinaigrette .....	88
Caramelized pear salad .....	88
Grape pear pie .....	89
<b>Plum information and Recipes .....</b>	<b>91</b>
Plum jelly .....	92
Zwetschgenkuchen (German plum cake).....	92
Plum pie .....	93





## **General: juice, pie topping, pie crusts**

### **Frozen juice concentrate**

*Adapted from ehow.com*

1. Pour fruit juice into narrow-necked, food-grade plastic container that can be frozen. Leave room for expansion during freezing (no more than  $\frac{3}{4}$  full). Cap and freeze.
2. Remove cap once juice is completely frozen and suspend jug upside down over another wide-mouth container.
3. All frozen juice will thaw out and drip into lower container until juice ice is left in the narrow-necked jug. The tastier, more colorful part of the frozen substrate will melt before the plain water crystals.
4. Discard remaining less colorful ice in the jug once the juice has separated during the thawing.
5. Pour the separated juice back into the narrow-necked jar and repeat the freezing and dripping procedure 2 more times to produce a concentrate.
6. Store the concentrate in jars or ice trays in the freezer.

NOTES: Ice cubes or juice concentrate can be used for making fruit smoothies or added to any juice as ice cubes. Do not rush the thawing process by heat, as doing so may cause water crystals from the frozen substance to melt too quickly and dilute the juice concentrate.

### **Basic pie topping**

Submitted by Rebecca Koetter

1  $\frac{1}{2}$  cup brown sugar  
1  $\frac{1}{2}$  cup flour  
 $\frac{1}{3}$  cup butter, warmed

1. Mix together brown sugar and flour.
2. Add warmed butter to mix until crumbly.

### **Oat streusel topping**

Submitted by Rebecca Koetter

$\frac{1}{2}$  cup quick-cooking oats  
 $\frac{1}{2}$  cup brown sugar- packed  
 $\frac{1}{4}$  cup flour  
 $\frac{1}{4}$  cup butter

1. Melt butter.
2. Mix all ingredients together.
3. Sprinkle over dessert.

## **Walnut streusel**

Submitted by Rebecca Koetter

6 tablespoons all-purpose flour  
3 tablespoons sugar  
3 tablespoons chilled unsalted butter, cut into pieces  
1/3 cup chopped walnuts, toasted

1. Mix flour and sugar in processor.
2. Add butter and cut in using on/off turns until mixture forms small moist clumps.
3. Transfer into bowl.
4. Mix in nuts. (Can be prepared 1 day ahead. Cover and refrigerate).

## **Walnut topping**

Submitted by Rebecca Koetter

1/4 cup packed brown sugar  
2 tablespoons flour  
1/2 teaspoon cinnamon  
2 tablespoons butter, melted  
3/4 cup walnuts, chopped

1. Combine brown sugar, flour, and cinnamon.
2. Mix in butter until crumbly, stir in walnuts.
3. Sprinkle evenly over pie and enjoy!

## **Graham cracker crust**

Submitted by Rebecca Koetter

1 1/2 cups of graham cracker crumbs  
1/2 cup brown sugar, packed  
1/2 cup butter, melted

1. Mix ingredients until crumbly.
2. Press mixture into pie plate.

## **Nilla wafer crust**

Submitted by Rebecca Koetter

Approximately 3/4 package of mini Nilla wafers  
6 tablespoons melted butter

1. Crush Nilla wafers.
2. Mix with butter.
3. Press into 9x13 inch pan.

## **Easy pie crust**

Submitted by Rebecca Koetter

½ cup salad oil  
¼ cup milk  
½ teaspoon salt  
1 ½ cup flour

1. Mix all ingredients in pie plate.
2. Press dough out and up side of plate, shape over rim, use water around edge to help adhere.
3. Bake at 350°F until golden brown.

## **Gluten-free pie crust**

Submitted by Rebecca Koetter

1 ½ cup white rice flour  
¼ cup quinoa flour  
¼ cup tapioca flour  
1 teaspoon salt  
¼ teaspoon xanthan gum  
¾ vegetable shortening  
¼ cup water

1. Sift together rice flour, quinoa flour, tapioca flour, salt and xanthan gum.
2. Add in shortening with a fork and pastry or pizza cutter.
3. Add water to dough, adding more if too dry.
4. Cut dough into two balls, cover and let stand for ten minutes.
5. Dust pan with tapioca flour, roll dough into rounds, ~1 inch larger than your pie plate.
6. Place one round into pie plate.
7. Fill plate with pie ingredients.
8. Top pie with second crust and seal edges.
9. Slit top crust four or five times.
10. Bake as needed by the pie filling recipe.

## **Additional recipes**

## Apple Information and Recipes

### What it is:

<b>Cultivar names:</b>	Honeycrisp™, Zestar!™, Chestnut Crab, Prairie Spy, Fireside, Haralson, <i>etc.</i>	<b>Number of trees per family of 4:</b>	1+ apple tree
<b>Rootstock:</b>	Seedling, Semi-dwarf (M7, M26) Dwarf (Bud9), <i>etc.</i>		

### How to care for it:

<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	2 + different cultivars within 100 feet

### Problems to watch for:

<b>Insect:</b>	Apple maggot, codling moth, Japanese beetle, plum curculio	<b>Common pest:</b>	Birds, rabbits, deer, late spring frosts
<b>Disease:</b>	Apple scab, fireblight		

### Results:

<b>Height:</b>	Seedling: 20-40ft; Semi-dwarf: 10-15ft; Dwarf: 8-10ft	<b>Ripening period:</b>	Early August to Late-October depending on cultivar
<b>Uses:</b>	Jam, jelly, sauce, syrup, pie, soup, cake, pudding, salad, juice, wine, <i>etc.</i>		

## **Wild rice with apple cubes**

Submitted by Emily Crumley

¾ cup wild rice  
2 ½ cups chicken broth  
2 cored red apples, unpeeled, but cubed  
2 teaspoons butter  
Salt and pepper to taste!  
2 teaspoons warmed brandy, optional

1. Combine the wild rice with the broth, cover and bring to a boil.
2. Reduce heat, cover and simmer for about an hour or until rice is tender.
3. Add the unpeeled apple cubes and butter, toss with salt and pepper-unless you like dishes that are blander.
4. Cover and continue to cook 15 minutes more.
5. If desired, spoon rice into a heated serving container, flame brandy and drizzle flaming brandy over rice tossing lightly. Serve immediately.

## **Feta cheese fondue with bread and apples**

Submitted by Sue Crocker

1 cup heavy whipping cream  
12 oz soft fresh feta cheese (delicious with Mediterranean herbs), crumbled  
1 tablespoon white onions, snipped  
½ teaspoon black pepper  
1 loaf bread, separated into pieces (e.g. sourdough, Italian)  
3 unpeeled green apples (e.g. Honeygold), cored and cut into wedges

1. Slowly warm whipping cream in a saucepan until hot, not boiling.
2. Slowly add the feta cheese and whisk until smooth, should be thick enough to coat the back of a spoon.
3. Remove from heat and transfer to a fondue pot.
4. Add the pepper and chives.
5. Serve with bread and apples.

## **Apple mousse-like sauce**

Submitted by Rebecca Koetter

4 cups cooked apples  
½ cup sugar or ¼ cup honey (different sugars will change the flavor, obviously)  
2 tablespoons lemon juice  
2 teaspoon corn starch (not sure that's actually necessary. 1 batch I added it, 1 batch I didn't and both were fantastic)  
1 teaspoon cinnamon

1. Blend all ingredients on high until mousse-like.
2. Refrigerate to eat cooled.
3. Can be processed in hot water bath for approximately 20 minutes.

## **Apple sauce**

Submitted by Rebecca Koetter

28 pounds of your favorite apples

1. Peel, core and chop apples (or leave peel on if desired or from organic apples).
2. Pour in one inch of water in large pot, place chopped apples.
3. Cover, cook on high heat until apples are soft.
4. Remove from heat.
5. Blend apples in blender, food processor or stand mixer.
6. Apples can be preserved via hot water bath canning method (process for approximately 20 minutes), frozen or used to make apple butter.

## **Maria's Cake**

Submitted by Claire Kari

### **Dough**

1 cup sugar

2 sticks + 2 tablespoons butter

1. Cream together butter and sugar
2. Add the remaining ingredients

1 teaspoon vanilla

1 egg

2  $\frac{3}{4}$  cup flour

2 teaspoon baking powder

### **Filling**

2 pounds apples thinly sliced (more apples can be added if desired)

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  teaspoon cinnamon

1 tablespoon raisins

2 tablespoons water

1. Mix the filling ingredients.

### **Glaze**

$\frac{1}{4}$  cup powdered sugar

1 tablespoon water

1. Dough is very soft.
2. Press into or roll out  $\frac{1}{2}$  the dough and place in a 10" springform pan. Or a 9x13 inch pan will work- just spray or line it with wax paper.
3. Spread filling over crust and then top with remaining dough.
4. Topping the cake with spoonfuls of the remaining dough makes an attractive pillow-like crust.
5. Drizzle glaze over the crust.
6. Bake at 350°F for 45-60 min.

## **Autumn dessert**

Submitted by Rebecca Koetter

### **Cake**

½ cup butter  
2 cups sugar  
2 eggs  
7 medium sized apples, chopped (your favorite cultivar)  
1 cup walnuts, chopped  
2 cups flour  
2 teaspoons baking soda  
1 teaspoon baking soda  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
¾ teaspoon salt

1. Cream butter and sugar together.
2. Beat into mixture: eggs, chopped apples and walnuts.
3. Sift together flour, baking soda, nutmeg, cinnamon and salt and add to mixture.
4. Pour into 9x13 inch pan.
5. Bake at 350°F for 45 minutes.

### **Sauce**

1 cup butter  
1 cup coffee cream  
1 cup brown sugar  
1 cup sugar  
2 teaspoon vanilla

1. Combine all ingredients in a saucepan and heat until mixture boils.
2. Pour over individual servings of apple cake immediately before serving.

## **Apple cake with butter sauce**

Submitted by Rebecca Koetter

### **Cake**

2 cups sugar  
½ cups butter  
2 cups flour  
2 teaspoons baking soda  
½ teaspoon cinnamon  
2 teaspoons nutmeg  
1 teaspoon salt  
2 eggs  
1 cup chopped nuts  
4 cups chopped apples with peel (your favorite cultivar)



1. Mix all ingredients together. Batter will be very thick.
2. Pour into 9x13 inch cake pan.
3. Bake at 375°F for 15 minutes and then bake at 350°F for an additional 15-20 minutes.

### **Butter sauce**

1 cup sugar  
 ½ cup butter  
 1 cup heavy cream

1. Cook until thick. Serve warm sauce over cake.

### **Upside down apple pie**

Submitted by Rebecca Koetter

1 egg beaten  
 ¾ cup sugar  
 ½ cup flour  
 1 teaspoon baking powder  
 ½ cup chopped nuts  
 1 teaspoon vanilla  
 Pinch salt  
 1 heaping cup of cut apples (your favorite cultivar)

1. Mix all ingredients together.
2. Pour into 8 inch pie plate.
3. Bake at 350°F for 30 minutes.
4. Serve with whipped cream or ice cream.



Photo: Rebecca Koetter

### **Apple crisp**

Submitted by Rebecca Koetter

8 cups of apples  
 1 ½ cups of brown sugar  
 1 cup flour  
 1 cup of oats  
 1 ½ teaspoon cinnamon  
 2/3 cup of butter

1. Put apples in the bottom of a 9x13 inch pan.
2. Mix the rest of the ingredients and spread on top.
3. Bake at 350°F for about 30 minutes.
4. You can add nuts or drizzle caramel on the top and serve warm with ice cream.

## **Apple crisp and nut butter**

Submitted by Kelly Spies

12 large apples- cored, peeled and skinned  
2 cups brown sugar  
1 cup flour  
½ cup butter  
2 tablespoons nut butter (cashew, peanut, walnut, almond...your favorite!)  
1 cup quick cooking oatmeal  
1 teaspoon cinnamon

1. Slice, dice and arrange apple pieces in a greased 9x13 inch baking pan.
2. Combine sugar, flour and cinnamon in a separate bowl.
3. Cut in the butter and peanut butter with the sugar, flour, oatmeal and cinnamon until a crumb mixture forms.
4. Cover the apples evenly with the crumb mixture.
5. Bake at 350°F for 45 minutes or until the apples are done.

## **Gluten-free apple crisp**

*Adapted from "Savor the healthy flavor"*

4 apples (your favorite cultivar)  
¾ cup brown sugar  
1 cup Trader Joe's Gluten-free Ginger Snaps  
½ teaspoon ground cinnamon  
¾ teaspoon ground nutmeg  
½ cup butter, softened

1. Spray 9x9 inch baking pan with non-stick cooking spray.
2. Peel, core and slice apples then spread on bottom of pan.
3. Crumble ginger snaps into tiny pieces.
4. Mix all dry ingredients and spread over apples.
5. Bake at 375°F for 30 minutes or until apples are soft.
6. Serve warm with ice cream or whipping cream.

## **Apple cakes**

Submitted by Rebecca Koetter

2-3 apples, sliced thin (your favorite cultivar)  
5-6 tablespoons brown sugar  
6 tablespoon butter  
6 eggs  
1 ½ cup milk  
1 cup flour  
2 tablespoon sugar

1 teaspoon vanilla  
¼ teaspoon cinnamon  
¼ teaspoon maple flavoring

1. In bottom of 9x13 inch glass pan, melt butter.
2. Add slices of apples in pan and sprinkle with brown sugar.
3. Bake at 425°F until butter sizzles.
4. Mix rest of ingredients together and pour over apples.
5. Sprinkle with more brown sugar.
6. Bake at 425°F for 20 minutes.

### **Magic cookie bars**

Submitted by Claire Kari

½ cup butter  
1 ½ cup Graham cracker crumbs  
½ cup walnuts  
½ cup pecans  
1 cup chocolate chips  
1 cup cinnamon chips  
2 cup apple chopped fine  
1 ½ cup flaked coconut  
1 can sweetened condensed milk

1. Melt butter in a 9x13 inch pan.
2. Sprinkle crumbs evenly and then layer chopped nuts, chocolate chips, cinnamon chips, coconut, and apple pieces.
3. Pour milk over top of crumbled ingredients.
4. Bake at 325°F for 25 minutes.
5. Once cool, squeeze caramel dip or syrup over top.

### **Apple pecan pancake**

Submitted by Rebecca Koetter

2 large apples, peeled or unpeeled, cored and sliced (~3 cups)  
1 teaspoon nutmeg  
¼ butter, melted  
¾ buttermilk pancake mix  
½ cup water  
3 eggs  
1/3 cup sugar  
¼ cup pecans, chopped  
1 tablespoon cinnamon  
1 tablespoon sugar

1. Sauté apple slices until soft in melted butter and set aside.

2. Combine nutmeg, pancake mix, water, eggs and 1/3 cup sugar. Batter will be very thin. Mix well.
3. If using raw pecans, make sure to roast first by either using the oven or in a pan on the stovetop.
4. Butter a 9x9 inch pan. First mix pecans with sprinkled sugar and cinnamon mixture and then put apples and pecans in pan.
5. Pour batter layers- pecans and apples will float around in the runny batter- that's okay!
6. Combine cinnamon and the 1 tablespoon of sugar and sprinkle over batter.
7. Bake at 350°F for 20 minutes or until pancake is puffed and the center is firm.
8. Cut in 2 inch squares and serve with hot maple syrup or strawberry syrup or fresh strawberries.
9. NOTE: Sugar/cinnamon mix may be more than you need!
10. NOTE (2): if doubling the recipe, use an 11x13 inch pan.

### **Apple, coconut and cream pie**

Submitted by Rebecca Koetter

- 1 package yellow cake mix
- ½ cup softened butter
- ½ cup flaked coconut
- 2 ½ cups sliced apples (your favorite cultivar)
- 1 teaspoon cinnamon
- ½ cup sugar
- 1 cup sour cream
- 2 egg yolks or 1 whole egg

1. Cut butter into cake mix and add coconut to make crust.
2. Pat crust mixture into a 9x13 inch greased pan.
3. Bake in a 350°F oven for 10 minutes.
4. Mix apples, cinnamon and sugar together.
5. Pour apple mixture over warm crust.
6. Mix sour cream and egg together.
7. Drizzle over apple mixture.
8. Bake at 350°F for 25 minutes or until edges of cake are light brown.
9. NOTE: Crust may be hard to cut or remove from pan.

### **Raw apple cake**

Submitted by Rebecca Koetter

#### **Topping**

- ½ cup brown sugar
- ½ teaspoon cinnamon
- ½ cup chopped nuts

1. Mix ingredients together.

### **Cake**

1 cup sugar  
½ cup butter  
1 egg  
1 teaspoon baking soda dissolved in 1 tablespoon water  
1 teaspoon vanilla  
½ teaspoon salt  
½ cup cold coffee  
1 ½ cups flour  
2 cups apples (your favorite cultivar)

1. Cream sugar, butter and egg.
2. Add soda, dissolved water, vanilla, salt, coffee and flour. Mix thoroughly.
3. Stir in diced apples.
4. Spread in a greased 9x9 inch or 9x13 inch pan and add topping.
5. Bake at 350°F for 40 minutes.
6. Serve with whipped cream or vanilla ice cream.

### **Norwegian apple bake**

From *The Thrifty Cookbook, Delicious Recipes to Feed Your Family on a Budget*  
Submitted by Barb Gasterland

2 eggs  
1 ¼ cups sugar  
1 stick unsalted butter  
2/3 cup milk  
4 cooking apples, cored, peeled, and sliced  
1 cup plus 2 tablespoons self-rising flour  
½ teaspoon grated nutmeg

1. Grease a shallow 12-inch diameter baking dish.
2. Put the eggs into a large bowl, add 1 cup of the sugar, and whisk until stiff and creamy.
3. Put the butter and milk into a saucepan and heat gently until the butter has melted.
4. Arrange the apple slices in the prepared baking dish.
5. Gradually add the hot milk and butter to the egg mixture, whisking well.
6. Fold in the flour to make a smooth batter.
7. Pour the mixture over the apples, sprinkle with the remaining sugar and the nutmeg.
8. Bake at 350°F for 20-25 minutes, or until puffed and golden.
9. Serve hot or cold with scoops of whipped cream or vanilla ice cream.

## **Gluten-free apple pie**

*Adapted from "Savor the healthy flavor"*

- 6-7 apples (your favorite cultivar)
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1 gluten-free crust recipe (2 rounds) [see recipe on page 7]

1. Preheat oven to 425°F.
2. Peel, core and chop apples.
3. Mix sugar and cinnamon then mix with apples.
4. Spread one crust into pie plate and press to edges.
5. Pour apple mixture into pie plate and seal with second crust.
6. Press both layers together and cut four or five slits into top crust.
7. Bake for approximately 50 minutes.

## **Fruit muffins**

Submitted by Madonna Polta and Ryan Ball

- 1 cup flour
- ½ cup quick oatmeal oats
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 1 large egg
- ¾ cup brown sugar
- ¼ cup melted butter
- 1/3 cup half & half
- 1 teaspoon vanilla
- ¾ cup diced tart apples
- ¾ cup fresh or frozen cranberries
- ¼ cup raisins

1. Measure dry ingredients together- first 5 ingredients- set aside.
2. Blend egg, brown sugar, butter, half & half, and vanilla together.
3. Mix dry ingredients with egg mixture.
4. Fold fruit into mixture and mix just until moistened.
5. Grease muffin pan.
6. Bake at 350°F for 25-30 minutes.

## **Sautéed apple salad**

Submitted by Rebecca Koetter

### **Dressing**

- ¼ cup red wine vinegar or sherry
- 1 tablespoon fresh thyme
- ½ cup olive oil

Ground pepper to taste

### **Salad**

1 tablespoon olive oil  
1 ½ tart or sweet apples, peeled, cored and cut into ½ in slices  
1 tablespoon sugar  
6 cups mixed salad greens  
3 cups watercress  
1 Belgian endive, sliced  
4 oz. Roquefort or Stilton or Gorgonzola cheese, crumpled (1 cup)  
½ cup toasted walnuts, chopped

1. Whisk red wine vinegar or sherry and thyme in small bowl. Gradually whisk in ½-cup oil. Season with salt and pepper. Set aside.
2. Heat 1-tablespoon oil in skillet over medium high heat. Add apples and sugar.
3. Sauté until apples are almost tender, about 5 minutes.
4. Combine salad greens, watercress and Belgian endive in large salad bowl. Toss in apples.
5. Sprinkle with Roquefort or Stilton or Gorgonzola cheese and walnuts.
6. Toss with enough dressing to coat.

### **Apple spinach salad**

Submitted by Alexis Cuttance

### **Dressing**

¾ cup of sugar  
1/3 cup of seasoned (basil & oregano) rice vinegar  
1 teaspoon dry mustard  
1 teaspoon salt  
1 cup canola oil  
1 ½ tablespoon grated onion  
1 ½ tablespoon poppy seeds

1. Mix together (this may take some effort, as the sugar may not want to suspend in the vinegar and canola oil).
2. Dressing will keep in the fridge for 7-10 days. Make the dressing beforehand and let it sit, at least overnight.

\*NOTE: The dressing will be gelatinous, and possibly look slightly off-color (greenish) due to the rice vinegar & poppy seeds.

### **Salad**

1 "bunch" organic baby spinach  
1 "bunch" organic romaine heart leaves (cut into bit-size pieces, of course)  
2 Granny Smith apples, sliced & diced

- 1 Honeycrisp apple, sliced & diced
- 1 Bartlett pear, sliced & diced
- 2 cups cashews, chopped
- 2 cups Swiss cheese, shredded

1. Mix together.
2. Dress just before serving or leave dressing on the side for people to apply on their own.

## **Blue cheese, mandarin orange and apple salad**

Submitted by Rebecca Koetter

### **Dressing**

- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ cup vegetable oil
- 1 tablespoon fresh parsley, chopped
- 2 tablespoons sugar
- 2 tablespoon white wine vinegar

1. In a small bowl, mix all the ingredients.

### **Sugared almonds**

- 1 tablespoon butter
- 3 tablespoons sugar
- ½ cup almonds

1. Melt butter and sugar in fry pan, as sugar melts, toss almonds to coat.
2. Cool the almonds on wax paper.

### **Salad**

- ½ head green leaf lettuce
- ½ head romaine lettuce
- 11 oz can mandarin oranges
- 4 green onions, chopped with tops
- 1 tart apple, peeled and diced
- ½ cup celery, chopped
- 1 avocado, sliced
- ¼ cup raisins
- ½ cup blue cheese, crumbled

1. Toss all the salad ingredients with the dressing.
2. Lightly toss in the almonds.



## **Blue cheese, apple and walnut salad**

Submitted by Rebecca Koetter

### **Dressing**

½ cup onion  
¼ cup apple cider vinegar  
1/8 cup lemon juice  
1 cup vegetable oil  
1 tablespoon sugar  
1 tablespoon pepper

1. Mix all dressing ingredients in a blender until smooth.

### **Salad**

1 bunch romaine lettuce  
1 large Granny smith apple, cored and pieced  
1 cup crumbled blue cheese

1. Arrange lettuce in a bowl, sprinkle with apples, blue cheese and walnuts.
2. Mix with dressing to taste.

### **Toasted walnuts**

1 cup walnut pieces  
½ cup sugar  
¼ cup butter

3. In a pan, sauté walnut pieces on low-medium heat until they begin to caramelize and are thoroughly coated with butter and sugar. Remove from heat and cool.

## **Apple walnut salad**

Submitted by Jaime Rockney

### **Dressing**

½ cup sugar  
3 tablespoons grated onions  
1 teaspoon dry mustard  
1 teaspoon salt  
1/3 cup balsamic vinegar  
1 cup vegetable oil

1. In a bowl, combine all the ingredients and mix well.

### **Salad**

4 cups chopped lettuce  
1 large chopped apple  
1 cup halved red grapes  
½ cup chopped celery

½ cup chopped walnuts  
¼ cup chopped cashews  
½ cup blue cheese, crumbled  
½ cup seasoned croutons

2. Mix all ingredients and toss with dressing just before serving.

### **Apple'd chicken Normandy**

*Adapted from Cooks Unlimited*

Submitted by Rebecca Koetter

Up to 3 pounds boneless chicken breasts  
Salt and pepper  
2 tablespoon vegetable oil  
1 tablespoon olive oil  
2 Honeycrisp (or other sweet apple) that's peeled, cored and cut into 1 inch slices  
3 shallots, chopped fine  
1/3 cup chicken broth  
¼ cup brandy  
½ cup heavy cream  
2 teaspoons minced fresh thyme  
1 teaspoon Dijon mustard  
2 teaspoons rice vinegar

1. Salt and pepper the chicken to taste
2. Heat 1 tablespoon of oil in medium heat, brown chicken for ~5 minutes.
3. Reduce heat, add chicken broth and 1 tablespoon olive oil and cook until chicken is done.
4. Remove chicken from pan and place on tray; put in oven to stay warm.
5. In pan with oils and fat from chicken, soften apples and shallots under medium heat.
6. Add brandy, simmer until slightly thickened.
7. Add cream, juices from chicken (if any), thyme, and mustard. Simmer and stir until apples are tender.
8. Turn off heat and mix in vinegar.
9. If necessary, season with salt and pepper.
10. Serve chicken with apple mixture.

### **Apple and acorn squash casserole**

*Adapted from 'Savor the healthy flavor'*

Submitted by Rebecca Koetter

3 acorn squash  
6 apples (your favorite cultivar)  
3 tablespoon vegetable oil

½ teaspoon ground cinnamon  
¼ teaspoon ground cloves

### **Topping**

1 ½ cup oats  
1/3 cup brown sugar  
¼ cup flour  
6 tablespoon butter

1. Cut squash in half, lengthwise and remove seeds.
2. Cover baking sheet with aluminum foil.
3. Place squash face down on baking sheet and cook until soft or ~one hour.
4. Peel, core and cut apples into slices.
5. Add apples to heated pan with oil, sprinkle with cinnamon and cloves.
6. Cook for ~ten minutes or until apples are soft. Remove from heat.
7. Spray non-stick cooking spray onto a 9x13 inch baking dish. Spread apples evenly across dish.
8. Spoon out squash from its skin and spread evenly over apples.
9. Mix oats, brown sugar, flour and butter in small bowl until oats are well coated.
10. Sprinkle topping mixture over casserole.
11. Bake at 350°F for 20 minutes.

### **Apple squash bisque**

*Adapted from [www.lymanorchards.com](http://www.lymanorchards.com)*

Submitted by Rebecca Koetter

2 tablespboons butter or oil  
2-3 pounds acorn or butternut squash  
4 tablespoon water  
2 large sweet apples (e.g. Haralson or Honeycrisp)  
1 large onion, finely chopped  
2 tablespoons brown sugar  
1 ¼ teaspoon ground cinnamon  
¼ teaspoon ground ginger  
3 cups chicken stock  
2 teaspoon sweet curry powder (optional)  
1 teaspoon chili pepper  
2 tablespoons minced onion  
1 cup half and half

1. Peel or don't peel apples, but core and chop into chunks.
2. Prepare squash by peeling, deseeding and cubing squash. Save seeds to roast for another dish!
3. In saucepan, heat oil or butter. Sauté squash, apples and onion.
4. Add sugar, spice and broth and cook until squash is soft.

5. Puree mixture in small batches in a blender. Add curry if desired.
6. Add milk or dairy substitute and stir to combine.

## **Apple butternut squash soup**

Submitted by Rebecca Koetter

2 tablespoons unsalted butter  
2 tablespoons olive oil  
4 cups, chopped yellow onions (about 3 large)  
2 tablespoons mild curry powder  
5 lbs butternut squash (about 2 large)  
1 ½ lbs sweet apples such as Honeycrisp (about 4 apples)  
2 teaspoons kosher salt  
½ teaspoon freshly ground black pepper  
2 cups apple juice or cider

1. Warm the butter and olive oil in a large stockpot over low heat.
2. Add the onions and curry powder and cook, uncovered, for 15-30 minutes until the onions are tender.
3. Stir occasionally, scraping the bottom of the pot.
4. Peel the squash, cut in half, and remove seeds. Cut the squash into chunks.
5. Peel, quarter and core the apples. Cut into chunks.
6. Add the squash, apples, salt, pepper and 2 cups water to the pot.
7. Bring to a boil, then cover.
8. Reduce the heat to low and cook for 30-40 minutes until the squash and apples are very soft.
9. Transfer the soup to a food processor and puree coarsely.
10. Return the soup to the pot. Add the apple juice and enough water to make the soup the consistency you like.
11. Season with salt and pepper to taste.
12. Serve hot.

## **Apple pumpkin soup**

Submitted by Emily Crumley

1 tablespoon butter  
1 onion, chopped (1/2 cup)  
1 clove garlic, minced  
5 cups chicken broth  
1 30 oz can pumpkin  
1 tablespoon sugar  
¼ teaspoon cinnamon  
2 tart apples like SnowSweet® or Prairie Spy  
Salt and pepper to taste  
1 cup heavy cream, optional

Crème fraiche to taste, optional

1. Heat the butter in saucepan until melted. Add the onion and garlic. Sautee for 3-4 minutes or until tender.
2. Stir in the chicken broth, pumpkin, sugar and cinnamon. Add the chopped apples.
3. Bring to boil. Reduce the heat. Simmer, covered, for 10 minutes.
4. Stir in the Crème fraiche if desired.
5. Puree in batches in a blender or food processor.
6. Return the puree soup to the saucepan. Cook until thoroughly heated.
7. Season with salt and pepper. Ladle into soup bowls.

### **Homemade apple juice**

*Adapted from [www.freshpreserving.com](http://www.freshpreserving.com)*

Approximately 24 pounds apples (use a few different cultivars for best taste)

8 cups water

6 quart or 12 pint sterilized jars

1. Core and chop all apples.
2. Submerge apples in boiling water, occasionally stirring. Do this until the apples are softened.
3. Pour batches of apples and juice over layers of cheesecloth. Leave to drip for approximately 2 hours.
4. Prepare boiling water bath, sterilizing bands and jars in boiling water. Set aside.
5. In another large pan, heat juice to 190°F over medium-high heat.
6. Pour juice into jar, follow standard canning processes like leaving ¼ inch headspace, wipe rim and apply 2 piece lids.
7. Process in hot water bath for 10 minutes (adjust time depending on altitude).
8. Remove jars from hot water bath and cool. Store for up to a year with band removed.

## **Additional apple recipes**

## Apricot Information and Recipes

What it is:			
<b>Cultivar names:</b>	Moongold, Sungold, Mandan, Scout, Harcot, Westcot, <i>etc.</i>	<b>Number of trees per family of 4:</b>	2
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	2 + different cultivars within 100 feet
Problems to watch for:			
<b>Insect:</b>	Japanese beetles	<b>Common pest:</b>	Birds, rabbits, late spring frost
<b>Disease:</b>	Gummosis		
Results:			
<b>Height:</b>	15-20 feet	<b>Ripening period:</b>	Mid-summer
<b>Uses:</b>	Jam, jelly, bread, dried		

## **Apricot oatmeal bars**

Submitted by Dave Knapp

1 ½ cup flour  
¾ cup firmly packed brown sugar  
1 teaspoon baking powder  
1 cup (2 sticks) butter at room temperature  
1 ½ cup quick cooking rolled oats  
½ cup coconut  
½ cup coarsely chopped walnuts  
12 oz Apricot jelly [see apricot jelly recipe on page 29]

1. Lightly grease a 9x13 pan and set aside.
2. Combine flour, brown sugar and baking powder in a medium size bowl.
3. Cut-in butter until mixture resembles coarse crumbs.
4. Add oats, coconut and walnuts, mixing to retain a crumbly texture.
5. Dip back of large spoon in cool water to spread one-half of the mixture into prepared pan and press firmly.
6. Spoon apricot mixture on top and spread evenly.
7. Sprinkle remaining crumb mixture evenly over apricot layer.
8. Bake at 350°F for 30 minutes or until lightly browned.
9. Drizzle caramel ice-cream topping lightly over bars while they are still warm from the oven.

## **Apricot bread**

Submitted by Rebecca Koetter

2 cups dried apricots  
~ To soften, cover with boiling water and set for 1 ½ hours, drain

2 cups sugar  
2 eggs  
4 cups flour  
4 teaspoon baking powder  
4 tablespoons shortening  
1 ½ cup orange juice  
½ teaspoon soda

1. Mix all ingredients and put in 2 bread loaf pans.
2. Let rise if you want, 20 minutes.
3. Bake at 375°F for 55-65 minutes.



## **Apricot jelly**

Submitted by Joyce Hochsprung

*Adapted from Blue Ribbon Preserves by Linda J. Amendt, 2001*

5 cups apricot  
1 ½ cup water  
1/3 cup lemon juice  
5 ¾ cups sugar  
2 (3-ounce) pouches liquid pectin

1. Core, peel and chop apricots.
2. Put apricots in saucepan, add water, and bring to boil.
3. Use cheesecloth to strain 3 cups prepared juice.
4. Pour juice into pot with lemon juice, heat the juice until warm.
5. Over medium heat add sugar, stirring until dissolved, bring to a full rolling boil.
6. Mix in pectin and return to a rolling boil for approximately 1 minute.
7. Remove from heat, skim off foam and pour into sterilized jars.
8. Make sure to leave 1/4 inch headspace, wipe jar tops add to hot water bath.
9. Process 10 minutes in hot water bath.
10. Makes approximately 6 half-pint jars.

## **Additional apricot recipes**

## Blueberry Information and Recipes

### What it is:

<b>Cultivar names:</b>	Northblue, Northland, Northsky, St. Cloud, Polaris, Chippewa, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~3
------------------------	---	---	----

### How to care for it:

<b>Soil condition requirement:</b>	Well-drained, high in organic matter	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	4.0 to 5.5	<b>Pollination requirements:</b>	More fruit set if cross pollinated with different cultivar

### Problems to watch for:

<b>Insect:</b>	None of concern	<b>Common pest:</b>	Birds
<b>Disease:</b>	None of concern		

### Results:

<b>Height:</b>	1-4 feet tall, up to 5 feet wide	<b>Ripening period:</b>	Mid-summer on
<b>Uses:</b>	Pie, jam, jelly, salad, bread, muffin, dried, <i>etc.</i>		

## **Fish tacos**

Submitted by Rebecca Koetter

2 lbs white fish  
1 box taco shells  
1 pint mango salsa  
½ pint fresh blueberries  
1 lemon

1. Grill the fish over medium heat until done.
2. Crumble the fish in the bowl and squeeze on some fresh lemon juice to taste.
3. Serve the fish in taco shells, top the fish with mango salsa and blueberries.

## **Blueberry burgers**

Submitted by Emily Crumley

1 lb of beef, venison, bison, turkey, etc.  
Dash of salt  
Dash of pepper  
Dash of hot spice (paprika, hot pepper, red pepper flakes, etc.)  
Finely diced onion and/or garlic  
1 egg  
¼ cup breadcrumbs  
¼ cup blueberries

1. Combine seasonings with egg in medium bowl.
2. Add meat and mix thoroughly.
3. Add blueberries so they are dispersed evenly.
4. Add more or less spices and blueberries to taste.
5. Divide into 4 balls and pat to make 4 patties.
6. Grill burgers as usual.
7. Option – to make this a “juicy lucy” make eight balls and pat to make eight thin patties. Put shredded or thinly sliced cheese on top of one patty, then crimp together with another patty. Repeat three more times and grill burgers as usual.

## **Blueberry bread**

From *Bernard Clayton's New Complete Book of Breads*

Submitted by Pam Hartley

¼ cup boiling water  
2 tablespoon butter  
½ cup orange juice  
3 tablespoons orange rind  
¼ teaspoon salt  
¼ teaspoon baking soda

2 cups flour  
1 teaspoon baking powder  
1 cup blueberries  
1 egg  
1 cup sugar

1. Melt butter in water.
2. Add orange juice and rind.
3. Sift dry ingredients.
4. Beat one egg.
5. Add one cup sugar. Beat until fluffy.
6. Add liquid mixture alternating with flour mixture to juice.
7. Add one cup blueberries.
8. Bake at 325°F for one hour in a greased 9x5 inch loaf pan.

### **Loyalist bread**

From *Bernard Clayton's New Complete Book of Breads*  
Submitted by Pam Hartley

2 tablespoons melted shortening  
2 cup sugar  
2 cup buttermilk  
2 lightly beaten eggs  
4 ½ cups flour  
5 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups cleaned blueberries  
1 cup chopped walnuts

1. Line two medium loaf pans with buttered wax paper.
2. Mix melted shortening with the sugar, buttermilk and beaten eggs.
3. Measure the dry ingredients in another bowl.
4. Form a well in the bottom and pour in the buttermilk mixture. Mix well.
5. Drop in the blueberries and walnuts.
6. Pour or spoon the thick batter into the prepared pans.
7. Allow the pans to stand for 20 minutes while preheating the oven.
8. Bake at 350°F for 1-1 ½ hours.
9. Test for doneness with a toothpick inserted into the center of a loaf.
10. Allow to cool in the pans for 10 minutes before putting on a wire rack to finish cooling.
11. Makes two medium loaves.

## **Oatmeal, blueberry, cranberry muffins**

Submitted by Esther Filson

1 cup all-purpose flour  
1 cup whole wheat flour  
¼ cup brown sugar  
3 teaspoon baking powder  
1 teaspoon baking soda  
¼ teaspoon salt  
½ teaspoon cinnamon  
1 cup oatmeal  
½ dried blueberries  
½ cup dried cranberries  
½ teaspoon vanilla  
3 tablespoons melted butter  
1 cup milk  
2 eggs

1. Combine dry ingredients in bowl (first 10 ingredients).
2. Beat eggs, add vanilla, milk and butter and mix into dry ingredients
3. Spoon into 12 muffin cups.
4. Bake at 450°F for 18 minutes

## **Blueberry muffins**

Submitted by Rebecca Koetter

1 ½ cups sugar  
1 teaspoon baking soda  
½ teaspoon salt  
2 2/3 cups flour  
2/3 cup vegetable oil  
1 ¼ cups buttermilk  
1 egg, beaten  
1 teaspoon vanilla  
1 ½ cup fresh blueberries

1. In a large bowl, combine sugar, baking soda, salt and flour.
2. Stir oil, buttermilk, egg and vanilla until dry ingredients are just moistened.
3. Do not over mix; batter should not be smooth.
4. Fold in blueberries.
5. Spoon batter into paper muffin cups, filling 2/3 full.
6. Bake at 350°F for 20-25 minutes or until golden brown.

## Blueberry coffeecake

Submitted by Rebecca Koetter

### Cake

¼ cup salad oil  
3 oz cream cheese, softened  
1 egg, beaten  
1/3 cup heavy whipping cream  
1 ½ cups all-purpose flour  
¾ cup sugar  
2 teaspoons baking powder  
1 teaspoon salt  
1 cup fresh or frozen blueberries



Photo: Rebecca Koetter

### Topping

1/3 cup packed brown sugar  
1 tablespoon flour  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
½ cup broken cashews  
1 tablespoon butter, melted

1. Combine oil, cream cheese, egg and half and half in a bowl and mix well.
2. Sift together flour, sugar, baking powder and salt.
3. Add to the wet ingredients and mix well.
4. Prepare topping.
5. Pour batter into greased 9x9 inch pan.
6. Spread blueberries evenly over the batter.
7. Sprinkle with the topping.
8. Bake at 375°F for 30 minutes.

## Blueberry buckle 1

Submitted by Ann Kessen

### Cake

2 cups flour  
2 teaspoons baking powder  
½ teaspoon salt  
¼ cup butter  
¾ cup sugar  
1 egg  
½ cup milk  
2 cups blueberries

### **Crumb topping**

¼ cup softened butter

½ cup sugar

1/3 cup flour

½ teaspoon cinnamon

1. Mix flour, baking powder, and salt- set aside.
2. Cream butter and sugar until light.
3. Add egg and beat well.
4. Add flour mixture with milk, beating until smooth.
5. Fold in blueberries.
6. Spread in greased 9x9 pan and sprinkle with crumb topping.
7. Bake at 375°F for 35 minutes.

### **Blueberry oatmeal**

Submitted by Rebecca Koetter

½ cup oats, dried

1 cup water

½ cup blueberries, frozen

½ teaspoon ground cinnamon

1 tablespoon walnuts, chopped

1. Mix oatmeal following labeled instructions.
2. Mix in frozen blueberries and cinnamon.
3. Heat in microwave for 20 seconds.
4. Sprinkle mixture with chopped walnuts.

### **Blueberry bars**

Submitted by Rebecca Koetter

1 cup Crisco

1 ¾ cups white sugar

4 eggs

1 teaspoon vanilla

3 cups flour

1 ½ teaspoon baking powder

Confectioners' sugar

1. Combine all ingredients except blueberry to form dough.
2. In a greased 9x13 inch pan, spread ¾ of the dough.
3. Spread blueberries and top with remaining dough.
4. Bake at 350°F for 25-30 minutes.
5. Drizzle top with confectioners' sugar.



## Lemon blueberry bars

Submitted by Rebecca Koetter

### Dough

1 cup butter, softened  
¾ cup confectioners' sugar  
1 teaspoon vanilla  
2 cups flour

### Topping

4 eggs  
¼ cup flour  
1 ½ cup sugar  
1/3 cup fresh lemon juice  
1 tablespoon grated lemon peel  
1 teaspoon baking powder  
2 cup blueberries  
Confectioners' sugar

1. In large bowl, beat butter on medium speed for approximately 1 minute until smooth and creamy.
2. Add confectioners' sugar and vanilla, beat.
3. Blend in the 2 cups of flour until a soft, crumbly dough forms.
4. Press mixture evenly onto bottom of a lightly greased 9x13 inch glass baking pan.
5. Bake at 350°F oven for 18-20 minutes.
6. In small bowl, combine eggs, sugar, lemon juice, ¼ cup flour, lemon peel and baking powder; beat for approximately 2 minutes until well blended.
7. Sprinkle berries over warm crust.
8. Pour filling over berries evenly arranging berries with a spoon.
9. Bake again until filling is lightly browned and set to cool completely.
10. Cover and refrigerate 4 hours or overnight.
11. Sprinkle with confectioners' sugar and cut into bars.

## Blueberry crisp

*From Trader Joe's*

2 pounds fresh blueberries or 32 ounce frozen  
1 ½ cup sugar (divided)  
¾ cup unsalted butter  
2 cups toasted oats  
1 cup flour

1. Add 2 pounds berries and ¾ cup sugar to a large bowl and stir to coat.
2. Pour into a greased baking pan.
3. In separate bowl mix butter, ¾ cup sugar, toasted oats and flour until crumbly.

4. Sprinkle on top of blueberries.
5. Bake at 350°F for 40-50 minutes or until golden brown.
6. Serve warm or cool with vanilla ice cream or whipped cream.

## Blueberry buckle 2 (or Juneberry buckle)

Submitted by Mary Schmidt

**Juneberries are a delicious substitution for blueberries, if desired.**

### Cake

- 1 egg
- ¼ cup shortening
- ½ cup sugar
- 1 cup flour
- 1 ½ teaspoons baking powder
- ½ teaspoons salt
- 1/3 cup milk
- 1 pint (2 cups) blueberries
  1. Make a batter of the first seven ingredients and spread in greased 8x8 inch pan.
  2. Pour the blueberries over the batter.
  3. Spread the following streusel on top of blueberries.



Photo: Mary Schmidt

### Streusel

- ¼ cup butter
  - ½ cup sugar
  - 1/3 cup flour
  - ½ teaspoon cinnamon
1. Mix together with a fork until pea-sized nuggets form.
  2. Spread over blueberries.
  3. Bake at 375°F for ~ 45 minutes.
  4. Serve with vanilla ice cream or whipped cream.

## Blueberry cream cheese pie

Submitted by Warren Banks

1- 10 inch graham cracker crust

### Filling

1- 8 oz package of Philadelphia Brand Cream Cheese (softened)



Photo: Rebecca Koetter



Photo: Warren Banks

1-14 oz can of Eagle Brand Sweet Condensed Milk  
 1/3 cup lemon juice  
 1 teaspoon vanilla

1. Beat the cream cheese until light and fluffy.
2. Gradually stir in the sweet condensed milk until thoroughly blended.
3. Stir in lemon juice and vanilla.
4. Pour into a 10 inch graham cracker crust.
5. Refrigerate for 2-3 hours while making the blueberry glaze.

### Blueberry Glaze

1. Mix 1 cup of blueberries and 2 tablespoons of water into a small saucepan and cook until the berries burst (~3 minutes).
2. Press through a fine sieve (~1/2 cup of juice). Set this aside.
3. In the same pan, mix 1/4 cup of water, 1/4 cup of sugar and 2 teaspoons unflavored gelatin.
4. Let stand for 1 minute.
5. Add the strained blueberry juice. Stir over medium heat until gelatin is completely dissolved.
6. Flavor to taste with a dash of cinnamon or lemon juice.
7. Chill until consistency of unbeaten egg whites (5-10 minutes or so).
8. Mix approximately 3 1/2 cups of fresh blueberries in the glaze and put on the cream cheese pie.

### Blueberry cheesecake

Submitted by Mary Schmidt

#### Crust

1 1/3 cups graham cracker crumbs  
 1/4 cup powdered sugar  
 1/4 cup melted butter  
 Mix ingredients and press into 8x8 inch pan.

#### Filling

2 eggs  
 1/3 cup sugar  
 8 oz cream cheese, softened



Photo: Mary Schmidt

¼ teaspoon salt

1. Beat ingredients together until smooth and pour over crust.
2. Bake at 375°F for 20 min.
3. Cool. Cover with 2 cups blueberries.

### **Topping**

½ cup sugar  
2 tablespoons cornstarch  
¾ cup orange juice  
1 cup blueberries

1. In saucepan, stir ingredients together.
2. Cook over low heat until clear and thick, stirring constantly.
3. Pour over cheesecake. Chill.



Photo: Rebecca Koetter

## **Blueberry muffins**

Submitted by Mary Schmidt

2 cups flour  
1 egg beaten  
4 teaspoons baking powder  
1 cup milk  
½ teaspoon salt  
¼ cup vegetable oil  
2/3 cup sugar  
1 cup blueberries

1. Mix dry ingredients.
2. Add liquid ingredients, stirring just until moistened.
3. Gently add 1 cup blueberries.
4. Fill muffin paper liners ¾ full.
5. Sprinkle white sparkling sugar on top.
6. Bake at 400°F for 25 minutes.



Photo: Mary Schmidt

## **Blueberry bundt cakes**

Submitted by Warren Banks

### **Cake**

¼ cup butter  
½ cup sugar  
1 egg  
¼ cup 2% milk  
½ teaspoon vanilla extract



Photo: Warren Banks

1 cup all-purpose flour  
1 teaspoon baking powder  
¼ teaspoon salt  
1 ½ cups fresh or frozen blueberries

### **Lemon Icing**

½ cup confectioners' sugar  
1 ½ teaspoons 2% milk  
1 teaspoon lemon juice  
Additional blueberries

1. In a small mixing bowl, cream butter and sugar.
2. Beat in the egg, milk and vanilla.
3. Combine the flour, baking powder and salt; stir in creamed mixture.
4. Fold in blueberries (if using frozen berries, do not thaw before adding to batter).
5. Pour in three 4-inch fluted tube pans coated with nonstick cooking spray.
6. Bake at 350°F for 25-30 minutes or until a toothpick inserted near the center comes out clean.
7. Cool for 10 minutes before removing from pans to wire racks to cool completely.
8. For icing, in a small bowl, combine the confectioners' sugar, milk and lemon juice; drizzle over cakes.
9. Garnish with additional berries.

### **Blueberry coconut pudding**

Submitted by Rebecca Koetter

¼ cup fine sugar  
¼ cup butter, softened  
1 egg, large  
¼ self-rising flour  
¼ flake coconut, plus 2 teaspoon  
¼ crème fraiche, plus more to serve  
Zest and juice of one lemon

1. Preheat oven at 350°F.
2. Mix sugar and butter until creamy, add egg.
3. Stir in flour, coconut, crème fraiche and lemon zest.
4. Cover bottom of pan with blueberries saving back a handful. Squeeze juice from lemon onto blueberries.
5. Spoon batter over blueberries along with additional 2 teaspoon coconut.
6. Bake for 30-45 minutes.
7. Serve with crème fraiche.

## Blueberry sherbet

Submitted by Brenda Scheer

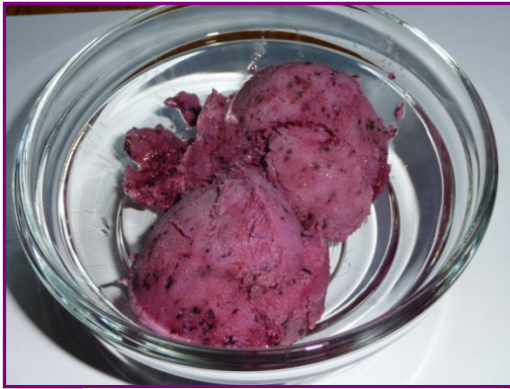


Photo: Brenda Scheer

- 1 cup (8 oz) sour cream
- $\frac{3}{4}$  cup sugar
- 1 tablespoon lemon juice
- $\frac{1}{2}$  teaspoon double strength vanilla extract
- 3 cups fresh or frozen blueberries (thawed)

1. In a blender or food processor, combine all ingredients; cover and process until smooth.
2. Press through a sieve; discard the blueberry seeds and skin.
3. Freeze for 8 hours or overnight.
4. Remove from the freezer 30 minutes

- before serving.
5. Yield 2 cups (4 servings).

## Citrus blueberry jam

*Adapted from Ball Bluebook of Preserving*

Submitted by Rebecca Koetter

- 4  $\frac{1}{2}$  cups blueberries
- 4 cups sugar
- 1 tablespoon grated lemon peel
- $\frac{1}{3}$  cup lime or lemon juice
- 1 package powdered pectin

1. Blend blueberries and powdered pectin in large saucepan.
2. Bring to a boil, stirring frequently.
3. Add sugar, stir until dissolved.
4. Stir in grated lemon peel and lime or lemon juice.
5. Return to a rolling boil. Boil hard 1 minute, stirring constantly.
6. Remove from heat. Skim foam if necessary. Ladle hot jam into hot jars leaving  $\frac{1}{4}$  inch headspace.
7. Adjust 2 piece caps.
8. Process 15 minutes in hot-water bath.

## Blueberry jam

Submitted by Sheila Hawthorne

- 4 cups fresh blueberries
- 2 cups sugar
- 1 package blueberry flavored gelatin

1. In a large saucepan, slightly crush blueberries.
2. Add sugar, mix well. Bring to a boil, stirring constantly.
3. Remove from heat and stir in gelatin until dissolved.
4. Pour jam into jars or containers.
5. Refrigerate or freeze.

## **Additional blueberry recipes**



## Cherry Information and Recipes

What it is:			
<b>Cultivar names:</b>	Northstar, Mesabi, Meteor, Montemorency, Nanking, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~1
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	Plum curculio, Japanese beetle	<b>Common pest:</b>	Birds, rabbits, deer
<b>Disease:</b>	Cherry leaf spot, black knot		
Results:			
<b>Height:</b>	~10 feet by ~10 feet (dependent on cultivar)	<b>Ripening period:</b>	Late June through July
<b>Uses:</b>	Pie, jelly, jam, juice, wine, fresh eating, dried, <i>etc.</i>		

## Chicken/turkey cherry salad

From *D'Amico and Sons Restaurant*

Submitted by Rebecca Koetter

16 oz box Gemelli pasta or any other pasta  
2 cups chicken or turkey, cubed  
1 cup dried cherries  
1 medium yellow onion, diced  
1 cup whole toasted almonds

### Dressing

¼ cup powdered sugar  
2 tablespoons cold water  
2 cups mayonnaise  
2 tablespoons champagne vinegar  
2 tablespoons poppy seeds  
2 teaspoons salt  
½ teaspoon pepper

1. Cook pasta, drain, rinse in cold water and chill.
2. Combine the pasta, meat, cherries, celery, onions and almonds.
3. Toss with dressing.
4. Chill.
5. Store up to 3 days.

## Cherry bread

Submitted by Rebecca Koetter

½ cup butter  
1 ½ cup sugar  
3 eggs, beaten  
2 ½ cups flour  
Pinch of salt  
2 teaspoons baking powder  
¼ cup cherry juice  
½ cup milk  
½ cup cherries  
1 teaspoon vanilla

1. Cream sugar and butter.
2. Add beaten eggs.
3. Add flour, salt and baking powder.
4. Stir in cherry juice and milk.
5. Blend well. Add cherries and vanilla.
6. Pour into two prepared loaf pans.
7. Bake at 350 °F for 40-50 minutes.
8. Makes two loaves.



Photo: Rebecca Koetter

## Cherry-rhubarb pie

*Adapted from "The Joy of Rhubarb"*

Submitted by Rebecca Koetter

2- 9-inch double piecrust, unbaked

### Filling

4 cups fresh rhubarb, cut into ½ inch pieces

2 cups pitted tart cherries, drained

1 ½ cups granulated sugar

¼ cup quick-cooking tapioca

1 teaspoon pure vanilla extract

¼ teaspoon ground cinnamon, mixed with 1/8 teaspoon ground nutmeg

1 ½ tablespoons cold butter, cut up

1. Line a 9-inch baking pie plate with bottom crust; set aside.
2. Mix rhubarb, cherries, sugar, tapioca and vanilla in a large bowl; let stand 15 minutes, and then pour into prepared crust.
3. Sprinkle with cinnamon mixture and dot with butter.
4. Using remaining piecrust, form a lattice for top, by placing ½ inch wide stripes of dough lengthwise spacing at 1-inch intervals.
5. Fold back alternate strips; fold up as you weave crosswise stripes over and under. Trim even along outer rim of pie; seal edges.
6. Dampen edge of pie slightly with water, and place extra strips around entire rim of pie, covering ends of lattice. Flute edge while pressing to seal.
7. Bake at 400°F for 40-50 minutes, or until filling is bubbly and crust golden brown.

## Cherry pie

Submitted by Warren Banks

Pastry for 8-inch two crust pie

1 cup granulated sugar

4 tablespoons quick cooking tapioca

2 lbs pitted sour cherries

1/4 teaspoon almond extract

2 tablespoons butter or margarine

Vanilla ice cream (optional)

1. Prepare pie pastry.
2. In a large bowl, combine sugar and tapioca. Add cherries; stir well until blended.
3. Pour into pastry-lined plate; sprinkle with almond extract and dot with



Photo: Warren Banks

- butter or margarine.
4. Cover with remaining pastry and flute. Cut slits in pastry so steam can escape.
  5. Cover edges of crust with aluminum foil to prevent excessive browning.
  6. Place pie on baking sheet.
  7. Bake at 400°F for approximately 45 to 50 minutes or until crust is golden brown and juice begins to bubble through slits in crust.
  8. Remove aluminum foil during the last 15 minutes of baking.
  9. Remove from oven and cool on a wire rack before cutting and serving.
  10. Serve warm or at room temperature with or without a scoop of ice cream.

## **Cherry peachy pie**

Submitted by Rebecca Koetter

1- 9-inch double piecrust, unbaked

### **Filling**

1 can peaches, drained (large or small depending on how many peaches you like!)

Approximately 2 cups tart cherries (my favorite are Nanking cherries)

$\frac{3}{4}$  cup sugar

$\frac{1}{4}$  cup flour

2 tablespoons butter

$\frac{1}{4}$  teaspoon salt

4 drops almond extract

### **Topping**

$\frac{1}{4}$  cup oil

$\frac{1}{8}$  cup milk

$\frac{1}{4}$  teaspoon salt

$\frac{3}{4}$  cup flour

1. Mix topping ingredients together, set aside.
2. Take ~  $\frac{1}{2}$  cup liquid from the cherries and put into pan at medium heat.
3. Add sugar and stir until dissolved.
4. Stir in flour, butter, almond extract one at a time.
5. Add the rest of the drained cherries and peaches, stir to mix.
6. Pour into prepared pie plate.
7. Randomly place scoops of topping over filling and thin as much as desired.
8. Bake at 425°F until golden brown (approximately 15 minutes) and then bake at 350°F until filling bubbles (approximately 30 minutes).

## **Delicious fruit pie**

Submitted by Rebecca Koetter

1- 9 inch pie crust (or see crust recipes)

### **Filling**

1 cup sugar  
1 cup water  
2 tablespoon cornstarch  
1 ½ cups pitted frozen cherries  
2 cups chopped frozen apples  
1 cup frozen blueberries  
2 cup frozen rhubarb

1. Dissolve sugar in water, add cornstarch. Heat until thickened.
2. Mix in fruit, heat until thawed
3. Pour fruit mixture into piecrust
4. Bake pie for 45 minutes at 350°F
5. Serve warm or at room temperature with or without a scoop of ice cream and/or whipped cream.

## **Cherry crunch**

Submitted by Colleen O'Connor

1 cup oatmeal  
1 cup flour  
¾ cup brown sugar  
½ teaspoon ground cinnamon  
½ cup butter

Mix and set aside:

2 cup cherries, pitted  
1 ½ tapioca, grounded

1. Preheat oven to 375°F.
2. In a medium bowl, combine the oatmeal, flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs.
3. Sprinkle one half of crumb mixture in the bottom of a 9 inch square baking dish. Cover with cherry pie mixture. Sprinkle remaining crumb mixture over cherry filling.
4. Bake in the preheated oven for 40 minutes, or until topping is golden brown. Serve warm.

## **Additional cherry recipes**

## Cranberry Information and Recipes

What it is:			
<b>Cultivar names:</b>	Pilgrim, Howes American, Stevens American, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~10
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained, high in organic matter	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	4.0 to 5.5	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	None of concern	<b>Common pest:</b>	Birds
<b>Disease:</b>	None of concern		
Results:			
<b>Height:</b>	Ground cover	<b>Ripening period:</b>	Late summer on
<b>Uses:</b>	Pie, jam, jelly, salad, bread, muffin, dried, <i>etc.</i>		

## **Cranberry meatballs**

Submitted by Rebecca Koetter

### **Meatball**

2 pounds lean ground beef  
3 eggs  
1 cup bread crumbs  
1 envelope Lipton onion soup mix

### **Sauce**

1 cup brown sugar  
16 oz sauerkraut with juice  
2 cups whole cranberries  
16 oz bottle Heinz chili sauce  
16 oz bottle water (chili bottle)

1. To make meatballs: combine beef, eggs, break crumbs and onion soup mix.
2. Mix and roll into 18-20 meatballs or use store bought meatballs.
3. Place in 2 ½-quart casserole dish.
4. To make sauce: combine sauerkraut, cranberries, brown sugar, chili sauce and water. Pour over meatballs.
5. Bake at 350°F for 1-1 ½ hours, or until meatballs thoroughly cooked.

## **Cranberry cake with caramel sauce**

Submitted by Rebecca Koetter

### **Cake**

2 cups flour  
2 teaspoons baking powder  
1 cup sugar  
1 cup milk  
3 tablespoons melted butter  
2 cups cranberries

1. Mix all ingredients (minus cranberries) together until blended.
2. Gently fold in cranberries.
3. Bake in a greased 9x13 inch pan at 350°F for 30 minutes.

### **Caramel sauce**

½ cup butter  
2 cups sugar  
1 ½ cups whipping cream  
2 teaspoons vanilla

1. Brown butter lightly.
2. Add sugar.
3. Add cream and vanilla and bring to a boil.



4. Pour warm sauce over cake and serve.

## **Cranberry cake with butter sauce**

Submitted by Rebecca Koetter

### **Cake**

2 cup raw cranberries, not chopped

¼ cup nuts, chopped

1 egg

1/8 + ¼ cup sugar

½ teaspoon baking powder

½ cup flower

5 tablespoons butter, melted

1. Grease 8-inch or 9-inch pie pan.
2. Spread cranberries evenly over bottom of plate.
3. Sprinkle with 1/8 cup of sugar and nuts.
4. Beat 1 egg, ¼ cup sugar, baking powder, flour and melted butter until combined. Batter will be very thick.
5. Pour batter over cranberries.
6. Bake at 325°F for 35-45 minutes or until crust is golden brown.

### **Butter sauce**

1 cup sugar

8 tablespoon butter

½ cup heavy cream

1 teaspoon vanilla (optional)

1. Combine sauce ingredients in saucepan.
2. Bring to a boil, stirring constantly for one minute.
3. Pour over cake and serve warm.

## **Cranberry muffins**

Submitted by Rebecca Koetter

1 cup chopped cranberries

½ cup sugar

2 cups flour

1 tablespoon baking powder

½ teaspoon salt

2 tablespoon sugar

1 tablespoon grated orange rind

1 large egg

1 cup milk

¼ cup melted butter

1. Combine cranberries and ½ cup sugar.
2. Combine flour, baking powder, salt and 2 tablespoons sugar.

3. In different bowl, combine orange rind, egg, milk and melted butter.
4. Add liquid ingredients all at once to dry ingredients, blending only until dry ingredients are thoroughly dampened.
5. Stir in cranberry-sugar mixture.
6. Fill muffin tins 2/3 full.
7. Bake at 400°F for 20-25 minutes.

### **Cranberry relish**

Submitted by Rebecca Koetter

1 cup water  
1 cup sugar  
1 tart apple, peeled and diced small  
2 tablespoons candied ginger, diced (about 4-5 pieces)  
1 large orange, juiced  
½ cup golden raisins  
¼ cup Grand Marnier liqueur  
1 teaspoon cinnamon  
1 pound cranberries, sorted and washed  
1 cup walnuts, coarsely chopped, optional

1. In a 2 quart saucepan combine water and sugar, bring to a boil over high heat.
2. Add apple and ginger.
3. Reduce heat to medium low and simmer 10 minutes.
4. Add orange juice, raisin, liqueur, cinnamon and cranberries.
5. Turn heat to medium and cook 10-15 minutes or until cranberries have popped and relish has thickened.
6. Mix in walnuts.
7. Refrigerate up to five weeks or store in a sealed jar up to eight weeks.

### **Brandied cranberries**

Submitted by Rebecca Koetter

12 oz fresh cranberries  
1 cup sugar  
½ cup brandy

1. Rinse fresh cranberries.
2. Spread cranberries into bottom of a 9x13 inch baking dish in a single layer.
3. Sprinkle sugar over top of cranberries.
4. Add brandy on top of sugar.
5. Bake at 300°F for one hour and cover tightly with foil.
6. Serve warm or cold.
7. Can substitute 1 cup of water for brandy if you like.

## **Wild blue cranberries**

Submitted by Rebecca Koetter

12 oz fresh cranberries  
1 cup water  
½ cup sugar  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
1/8 teaspoon allspice  
1 pint fresh blueberries  
Orange zest to taste

1. Rinse fresh cranberries.
2. Put cranberries, water and sugar in a saucepan and bring to boil.
3. Reduce heat, stir and simmer for 10 minutes or until the cranberries burst.
4. Slightly mash the cranberries with a wooden spoon.
5. Add spices.
6. Remove from heat and add in the blueberries and orange zest. Let sit until thickens.
7. Refrigerate until ready to serve.

## **Cranberry breakfast cake**

Submitted by Madonna Polta

2 cups flour  
1 tablespoon baking powder  
¼ teaspoon nutmeg  
¼ teaspoon salt  
1 ¼ cup sugar  
½ cup butter  
2 large eggs  
1 teaspoon vanilla  
1 cup buttermilk  
1 cup dried cranberries

1. Grease and flour bunt pan.
2. Combine flour, baking powder nutmeg, and salt.
3. Beat sugar and butter until blended.
4. Add eggs, one at a time.
5. Add vanilla.
6. Alternate adding dry ingredients and buttermilk.
7. Coat cranberries with 1 tablespoon flour.
8. Add to batter.
9. Mix ½ cup walnuts, ¼ cup sugar and 1 teaspoon cinnamon- sprinkle over top.
10. Bake at 325°F until done.

## Streusel cranberry coffeecake

Submitted by Rebecca Koetter

1 ½ cup fresh cranberry  
1 tablespoon sugar  
1/3 cup sugar  
2 cups flour  
2 teaspoon baking powder  
1 teaspoon salt  
1/3 cup butter, cold  
1 egg  
1 teaspoon lemon peel

### Streusel topping

½ cup oats  
½ cup brown sugar, packed  
1 tablespoon cinnamon  
¼ cup butter, melted

### Or

½ cup sugar  
¼ cup cinnamon  
¼ cup butter, melted

1. Chop cranberries finely by hand or food processor, mix with 1-tablespoon sugar. Set aside.
2. Mix sugar, flour, baking powder and salt. Mix butter into flour mixture.
3. In separate bowl, mix egg, milk and lemon peel.
4. Add egg mixture and blend with flour mixture. Dough will be lumpy and chunky. Mix in blended cranberries.
5. Spread in greased 8x8 inch pan.
6. Add streusel to top of mixture.
7. Bake at 400°F for 25 minutes.



Photo: Rebecca Koetter

## Crawberry cheesecake

Submitted by Rebecca Koetter

### Crust

1 ½ cups animal cracker  
½ cup powdered sugar  
6 tablespoon melted butter  
Mix ingredients and press into 8x8 inch pan.

1. Bake at 375°F for 10 min.

### Filling

2 eggs  
¼ cup sugar



Photo: Rebecca Koetter

8 oz cream cheese, softened  
¼ teaspoon salt

1. Beat ingredients together until smooth and pour over crust.

### **Crawberry Glaze**

1. Mix 1 cup of strawberry and 1 ½ cup cranberry and 2 tablespoons of water into a small sauce pan and cook until the berries burst (~3 minutes).
2. Drain mixture to get ¼- ½ cup juice. Set this aside.
3. In the same pan, mix ¼ cup of water, ¼ cup of sugar and 2 teaspoons with fruit mixture.
4. Add the strained juice. Stir over medium heat until it thickens. Add gelatin if not thickening adequately.
5. Flavor to taste with a dash of cinnamon or lemon juice.
6. Pour over filling.
7. Bake at 375°F for 20 min.

### **Fresh cranberry salsa**

Submitted by Rebecca Koetter

16 ounces cranberries, chopped (fresh is best, but frozen works for out –of-season)

8 ounces crushed pineapple

¼- ½ cup sugar

1-2 jalapeño, chopped

½ cup green pepper, chopped

½ red onion, chopped

1 bunch of cilantro, chopped

1. Chop cranberries, jalapeño, green pepper, red onion, and cilantro.
2. Mix cranberries, pineapple, sugar, jalapeño, green pepper, red onion, and cilantro.
3. Serve with tortilla chips.



Photo: Rebecca Koetter

## **Additional cranberry recipes**

## Currant Information and Recipes

What it is:			
<b>Cultivar names:</b>	Red lake (red), Rovada (red), White Imperial (white), Blanka (white), Consort (black), Ben Sarek (black), Titania (black), <i>etc.</i>	<b>Number of trees per family of 4:</b>	~2
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun (but can handle partial sun)
<b>pH preference:</b>	5.5 to 7.0 (but can handle more alkaline)	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	None of concern	<b>Common pest:</b>	None of concern
<b>Disease:</b>	Powdery mildew		
Results:			
<b>Height:</b>	2-5 feet tall	<b>Ripening period:</b>	Late June- July
<b>Uses:</b>	Jam, jelly, dried, muffins, pie, <i>etc.</i>		

## **Currant muffin cakes**

Submitted by Rebecca Koetter

1 ½ cup flour  
2 teaspoon baking powder  
1 egg, beaten lightly  
¼ cup vegetable oil  
½ tsp. cinnamon  
½ cup sugar  
½ teaspoon salt  
½ cup milk  
1 cup red currants or more!

1. Combine dry ingredients in large bowl; create well in center of mixture.
2. Combine liquid ingredients in separate bowl.
3. Combine dry and liquid ingredients, stirring until just moistened.
4. Gently fold in red currants.
5. Spoon into muffin pan- filling until 2/3 full.
6. Bake at 400°F for 20-25 minutes.
7. For approximately 10 muffins.

## **Red currant jelly**

Submitted by Joyce Hochsprung

Makes approximately 7 cups

1 ½ quarts red currant  
1 ½ quarts red raspberry  
½ cup water  
6 ½ cup sugar  
1 box pectin

1. Add water to pan with berries, crush berries in water and then simmer for 10 minutes, strain through cheesecloth.
2. From strained juice, measure out five cups of juice and then add sugar.
3. Keep heat low as sugar dissolves then turn heat to medium high and bring to a full rolling boil.
4. Stir in pectin, return to a full, rolling boil. Boil for one minute.
5. Remove from heat, skim off foam and pour into jars.
6. Adjust caps and process in hot water bath for 10 minutes.

## **Currant jelly**

Submitted by Joyce Hochsprung

3 ½ quart fully ripe currants  
1 cup water



7 cups sugar  
½ teaspoon butter  
1 pouch CERTO fruit pectin

1. Take off stems and crush currants.
2. Put in saucepan, add water, and bring to boil.
3. Use cheesecloth to strain cups prepared juice.
4. Stir sugar into juice in saucepan.
5. Add butter to reduce foaming.
6. Bring to rolling boil over high heat, stirring constantly.
7. Add pectin and return to rolling boil.
8. Skim off foam and pour into sterilized jars.
9. Make sure to leave 1/8 inch headspace, wipe jar tops, add to hot water bath
10. Process five minutes.

### **Blackcurrant juice**

Submitted by Rebecca Koetter

4 cups black currant juice  
1/3 cup sugar (or more!)  
2 cups water  
½ teaspoon ground cloves (more or less depending on preference)

1. Mix ingredients together.
2. Bring to a boil, cool.
3. Serve warm.



Photo: Rebecca Koetter

## **Additional currant recipes**

## Elderberry Information and Recipes

What it is:			
<b>Cultivar names:</b>	Adams, Nova, York, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~3
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun (but can handle partial sun)
<b>pH preference:</b>	5.5 to 6.5 (but can handle more alkaline)	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	None of concern	<b>Common pest:</b>	Birds
<b>Disease:</b>	None of concern		
Results:			
<b>Height:</b>	Up to 10 feet tall	<b>Ripening period:</b>	Late summer
<b>Uses:</b>	Jam, jelly, pie, wine, <i>etc.</i>		

**Elderberry apple pie**  
Submitted by Rebecca Koetter

2- 9 inch double crusts

2 cups elderberries  
1 ½ cup chopped tart apples  
1 cup sugar  
3 tablespoon tapioca  
1/8 teaspoon salt  
2 tablespoon butter

1. Wash berries, pick out leaves and stems.
2. Combine with sugar, salt, apples and tapioca in bowl.
3. Crush berries.
4. Put in pie shell with a crust on top.
5. Bake at 400°F for 35-40 minutes.
6. Serve warm with ice cream or whipped cream.

**Elderberry pie**  
Submitted by Rebecca Koetter

2- 9 inch double crust

3 cups elderberries, drained  
2 tablespoon flour  
3 tablespoon lemon juice  
½ cup sugar  
1/8 teaspoon salt

1. Line pie pan with bottom pastry.
2. Fill with berries.
3. Mix sugar, salt and flour sprinkle over berries.
4. Spoon drops of lemon juice over all.
5. Put on top crust.
6. Bake at 450°F for 10 minutes. Reduce heat to 350°F and bake for ~30 minutes more.
7. Serve warm with ice cream or whipped cream.

**Elderberry jelly with Sure-Jell Certo Fruit Pectin**

Submitted by Joyce Hochsprung

Makes about 7 ½ pints

3 cups prepared elderberry juice (see below instructions)  
½ cup lemon juice  
7 cups sugar

2- 6 oz packages of liquid Sure-Jell Certo pectin

1. Take off stems and crush elderberries.
2. Put in saucepan, add water, and bring to boil.
3. Use cheesecloth to strain 3 cups prepared juice.
4. Stir sugar into juice in saucepan.
5. Bring to rolling boil over high heat, stirring constantly.
6. Add pectin and return to rolling boil.
7. Skim off foam and pour into sterilized jars.
8. Make sure to leave 1/8 inch headspace, wipe jar tops, add to hot water bath.
9. Process five minutes in hot water bath.

## **Additional elderberry recipes**

## Gooseberry Information and Recipes

What it is:			
<b>Cultivar names:</b>	Pixwell, Colossal, Hinnomake Red, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~2
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun (but can handle partial sun)
<b>pH preference:</b>	5.5 to 7.0 (but can handle more alkaline)	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	None of concern	<b>Common pest:</b>	None of concern
<b>Disease:</b>	Powdery mildew		
Results:			
<b>Height:</b>	2-5 feet tall	<b>Ripening period:</b>	Late June- July
<b>Uses:</b>	Jam, jelly, dried, <i>etc.</i>		

## **Gooseberry pie**

Submitted by Rebecca Koetter

Double 9 inch piecrust

3 ½ cups gooseberries

1 ½ cup sugar

2 tablespoon tapioca

½ teaspoon finely grated orange zest

¼ teaspoon nutmeg

¼ teaspoon salt

1 ½ tablespoon unsalted butter cut into small squares

1 egg yolk

1. Preheat oven to 375°F.
2. In large mixing bowl combine until well mixed the gooseberries, sugar, tapioca, orange zest, nutmeg and salt.
3. Spread one crust into pie plate and press to edges.
4. Pour gooseberry mixture into pie plate, dot with butter squares and seal with second crust.
5. Press both layers together and cut four or five slits into top crust.
6. Brush top crust with 1 egg yolk that has been beaten with 1 tablespoon of cold water.
7. Bake 30-45 minutes or until crust is golden brown.
8. Serve with whipping cream.

## **Gooseberry jelly**

Submitted by Joyce Hochsprung

4 ½ pounds fully ripe gooseberries

1 cup water

1 box Sure-Jell Certo Fruit pectin

½ teaspoon butter

7 cups sugar

1. Take off stems and crush gooseberries.
2. Put in saucepan, add water, bring to boil.
3. Use cheesecloth to strain 5 ½ cups prepared juice.
4. Stir sugar into juice in saucepan.
5. Add butter to reduce foaming.
6. Bring to rolling boil over high heat, stirring constantly.
7. Add pectin and return to rolling boil.
8. Skim off foam and pour into sterilized jars.
9. Make sure to leave 1/8 inch headspace, wipe jar tops, add to hot water bath.
10. Process 5 minutes in hot water bath.



## **Additional gooseberry recipes**

## **Additional gooseberry recipes**

## Grape Information and Recipes

### What it is:

<b>Cultivar names:</b>	Wine- St. Croix, Frontenac, Marquette, <i>etc.</i> Fresh- Bluebell, Edelweiss, Swenson red, <i>etc.</i>	<b>Number of trees per family of 4:</b>	At least 2 for fresh eating
------------------------	--	---	-----------------------------

### How to care for it:

<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	Self-fertile

### Problems to watch for:

<b>Insect:</b>	Japanese beetle, grape flea beetle, grape phylloxera	<b>Common pest:</b>	Birds
<b>Disease:</b>	Botrytis, downy mildew		

### Results:

<b>Height:</b>	Vine	<b>Ripening period:</b>	Early to mid-fall
<b>Uses:</b>	Jam, jelly, syrup, pie, juice, wine, <i>etc.</i>		

## Streusel grape pie

Submitted by Rebecca Koetter

### Pie crust

½ cup salad oil

¼ cup milk

½ teaspoon salt

1 ½ cup flour

1. Mix ingredients together.
2. Press dough in 9 inch pie plate, shape over rim.
3. Bake at 350°F degrees until golden brown.

### Oat streusel

½ cup quick oats

½ cup brown sugar

¼ cup flour

¼ cup to ½ cup butter

1. Mix together.
2. Set aside.

### Pie filling

4 ½ cups deseeded grapes

1 cup granulated sugar

¼ cup flour

2 teaspoon lemon juice

1/8 teaspoon salt

1. Wash grapes and remove skins by pinching at end opposite stem- place skins and pulp in separate bowls.
2. Place pulp in a small saucepan and bring to boil; cook several minutes until pulp is soft.
3. Put through strainer while pulp is hot to remove seeds.
4. Mix strained pulp with skins for a rich purple color.
5. Stir in sugar, flour, lemon juice and salt.
6. Pour grape mixture over crust.
7. Sprinkle with oat streusel.
8. Place on large cookie sheet to catch spills.
9. Bake at 375°F for approximately 45 minutes.



Photo: Rebecca Koetter



Photo: Rebecca Koetter

## **Grape pear pie**

Submitted by Emily Crumley

### **Crust**

See pages 6 or 7 for ideas on crusts.

### **Filling**

4 cups grapes

1 cup sugar

1/4 cup flour (wheat flour works well)

2 teaspoons lemon juice

1/8 teaspoon salt

3-4 pears, peeled and sliced (enough to cover the bottom of pie shell)

Dash Cinnamon - to taste

Dash Sugar - to taste

2-3 tablespoons flour (wheat flour works well)

1. Wash grapes. Remove skins by pinching at end opposite stem. Reserve skins.
2. Place pulp in saucepan and bring to a boil; cook a few minutes until pulp is soft.
3. Put through strainer or food mill, while pulp is hot, to remove seeds.
4. Mix strained pulp with skins.
5. Stir in sugar, flour, lemon juice, and salt and let simmer.
6. In a medium bowl, combine pears, cinnamon, sugar, and flour.
7. Place pear mixture on top of prepared pie shell. Place grape mixture on top of pears.
8. Sprinkle on Oat Streusel [see page 5] or, if you prefer, you can crimp on a top crust.
9. Bake at 425°F for 35 to 40 minutes.

Note: The grape mixture can be made in advance in a big batch then frozen (2 cups per container/bag) for quick grape pear pie in the future. Also, a Vita-Mix or other high powered blender can be used to pulverize the full grape which saves lots of time (no removing skins or seeds) and gives you good nutrition from grape seeds.

## **Concord grape jelly**

Submitted by Joyce Hochsprung

Makes ~7 half-pint jars

4 ½ pounds Concord grapes

¾ cup water

7 cups sugar

1 (3-ounce) pound liquid pectin

1. Remove grape stems, rinse and add to water.
2. Simmer in pot until skins slip off and berries soften.
3. Remove from heat, stand at room temperature for 20 minutes.
4. Use cheesecloth to strain 4 cups prepared juice.
5. Heat the juice until warm.
6. Over medium heat add sugar, stirring until dissolved, and then bring to a full rolling boil, stirring constantly.
7. Mix in pectin and return to a rolling boil for approximately 1 minute.
8. Remove from heat, skim off foam and pour into sterilized jars.
9. Make sure to leave 1/4 inch headspace, wipe jar tops, add to hot water bath.
10. Process 10 minutes in hot water bath.

## **Additional grape recipes**

## **Additional grape recipes**



## Highbush cranberry and Recipes

What it is:			
<b>Cultivar names:</b>	Wentworth, Alaska, Hahs, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~2
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun (but can handle partial sun)
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	None of concern	<b>Common pest:</b>	None of concern
<b>Disease:</b>	None of concern		
Results:			
<b>Height:</b>	8-12 feet tall	<b>Ripening period:</b>	Mid- summer
<b>Uses:</b>	Jam, jelly, syrup, <i>etc.</i>		

## **Highbush cranberry jelly**

Submitted by Rebecca Koetter

4 cups highbush cranberries  
2 cups water  
2 cups sugar

1. Wash and stem the berries and place in a saucepan with the water.
2. Simmer, cover for 10 minutes or until all the berries have burst open.
3. Strain out the juice and return juice to the saucepan.
4. Add sugar and bring to a vigorous boil, stirring constantly for five minutes or until the mixture falls in a sheet from the spoon.
5. Pour into sterilized jars and seal with paraffin.

## **Highbush cranberry liqueur**

Submitted by Rebecca Koetter

2 cups highbush cranberries  
1 ½ cups vodka  
1 ½ cups sugar  
¾ cup water  
½ lemon or lime peel  
¼ orange peel

### **Optional**

1 stick cinnamon  
1/8 teaspoon ground allspice

1. Thoroughly wash and rinse a large 40 oz glass container with a tight fitting lid.
2. Wash and stem berries, chop into puree using a food processor and place in glass container.
3. Add lemon and orange peel, vodka, sugar, and optional spices.
4. Let stand for four weeks in a dark place, shaking gently each day to dissolve the sugar.
5. Strain several times using cheesecloth, rebottle, and serve.

## **Additional highbush cranberry recipes**

## **Additional highbush cranberry recipes**

## Juneberry information and Recipes

What it is:			
<b>Cultivar names:</b>	Pembina, Regent, Northline, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~1
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun (but can handle partial sun)
<b>pH preference:</b>	5.5 to 7.0 (but can handle more alkaline)	<b>Pollination requirements:</b>	Self-fertile
Problems to watch for:			
<b>Insect:</b>	None of concern	<b>Common pest:</b>	Bird
<b>Disease:</b>	None of concern		
Results:			
<b>Height:</b>	4-20 feet by 4-15 feet (depending on variety)	<b>Ripening period:</b>	Summer
<b>Uses:</b>	Jam, jelly, dried, pie, muffins, <i>etc.</i>		

## Juneberry jam

Submitted by Rebecca Koetter

1. Wash berries and put through coarse food chopper.
  2. Measure 4 cups pulp and add water just to cover in large pan.
  3. Boil gently add:
    - a. 2 tablespoons bottled lemon juice
    - b. 2 oranges- grated and cut into small pieces
    - c. 3 cups sugar
- 
1. Boil 20 minutes.
  2. Pour into sterilized jars and seal with two-piece lids.
  3. Process in boiling hot water bath canner for five minutes.

## Juneberry muffins

Submitted by Rebecca Koetter

### Muffins

$\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup soft shortening  
1 egg  
2 cup flour  
2 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup milk

### Crumb mixture

$\frac{1}{3}$  cup sugar  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{3}$  cup flour  
 $\frac{1}{4}$  cup soft butter

1. Blend all ingredients together.
2. Gently fold in 2 cups juneberries.
3. Put in greased muffin tins.
4. Sprinkle with crumb mixture.
5. Bake at 425°F for 20 minutes.



Photo: Rebecca Koetter

## Juneberry muffins... the second

Submitted by Rebecca Koetter

1 cup rolled oats (not instant)  
1 cup buttermilk  
1 cup flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda

½ teaspoon salt  
¾ cup brown sugar, lightly packed  
1 egg, beaten  
¼ cup butter, melted  
1 to 1 ½ cups juneberries (fresh or frozen)

1. Combine oats and buttermilk in a small bowl and let stand for approximately 20 minutes.
2. Combine flour, baking powder, baking soda, salt and brown sugar by stirring well.
3. Mix together beaten egg and melted butter.
4. Combine with oat/buttermilk mixture and mix well.
5. Add oat mixture all at once to the dry ingredients and stir just until all ingredients are moistened.
6. Do not over mix!
7. Fold in juneberries.
8. Pour mixture into greased muffin tin.
9. Bake at 400°F for 20 minutes or until muffin tops are golden brown.

### **Blueberry buckle 2 (or Juneberry buckle)**

Submitted by Mary Schmidt

**Blueberries are a delicious substitution for juneberries, if desired.**

#### **Cake**

1 egg  
¼ cup shortening  
½ cup sugar  
1 cup flour  
1 ½ teaspoons baking powder  
½ teaspoons salt  
1/3 cup milk  
1 pint (2 cups) blueberries

4. Make a batter of the first seven ingredients and spread in greased 8x8 inch pan.
5. Pour the blueberries over the batter.
6. Spread the following streusel on top of blueberries.

#### **Streusel**

¼ cup butter  
½ cup sugar  
1/3 cup flour  
½ teaspoon cinnamon

5. Mix together with a fork until pea-sized nuggets form.
6. Spread over blueberries.

7. Bake at 375°F for ~ 45 minutes.
8. Serve with vanilla ice cream or whipped cream.

## **Juneberry pie**

Submitted by Rebecca Koetter

Make pastry for 2 crust pie

3-4 cups juneberries  
2 tablespoon flour  
2 tablespoon lemon juice  
½ cup sugar  
¼ teaspoon nutmeg  
Sugar for sprinkling

1. Wash juneberries.
2. Mix all ingredients together.
3. Spoon filling into pastry-lined pie plate.
4. Top with pastry cut into strips.
5. Sprinkle top with sugar.
6. Bake at 450°F for 15 minutes, then at 350 degrees for 25 minutes more.



## **Additional juneberry recipes**

## **Additional juneberry recipes**

## Pear information and Recipes

What it is:			
<b>Cultivar names:</b>	Summercrisp, Parker, Patten, Gourmet, Ure, Luscious, <i>etc.</i>	<b>Number of trees per family of 4:</b>	~2
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	2+ different cultivars within 100 feet
Problems to watch for:			
<b>Insect:</b>	Japanese beetle, plum curculio, apple maggot, codling moth	<b>Common pest:</b>	Late spring frost
<b>Disease:</b>	Fire blight		
Results:			
<b>Height:</b>	12- 25 feet depending on rootstock	<b>Ripening period:</b>	Late summer-early fall
<b>Uses:</b>	Pie, jam, jelly, salad, dried, <i>etc.</i>		

## **Pear and gorgonzola salad with maple vinaigrette**

Submitted by Rebecca Koetter

### **Dressing**

2 chopped cloves garlic  
1 chopped shallot  
1 ½-tablespoon Dijon mustard  
½ cup rice or champagne vinegar  
1 cup maple syrup  
1 cup extra virgin olive oil  
1 dash Tabasco sauce  
Salt and pepper to taste

### **Salad**

1-bag salad greens  
½ cup crumbled gorgonzola  
2 ripe pears, sliced  
½ cup candied walnuts

1. For dressing, blend garlic, shallot, Dijon, vinegar and syrup.
2. Slowly add oil and Tabasco sauce to emulsify.
3. Add Salt and pepper to taste.
4. Mix salad greens, walnuts, cheese and pear slices with dressing.

## **Caramelized pear salad**

Submitted by Rebecca Koetter

2 tablespoon olive oil  
3 large pear, firm, peeled, cored and cut into 1/6ths  
½ cup honey  
3 large rosemary springs, cut in half  
¼ cup red port wine  
4 cups mixed spring lettuce  
3 blood oranges, segmented (pink grapefruit works as well)  
3 avocados, sliced  
Balsamic dressing  
Salt and pepper

1. Heat the olive oil on stove top over high heat.
2. Turn off heat and add the pears to the pan.
3. Turn oven to 400°F.
4. Place the pan in the oven and roast for 8 minutes, turning often to glaze the pears.
5. Add the honey and rosemary and roast for 6-8 minutes longer, ensuring the pears hold their shape.
6. Remove the pan from the oven.
7. Leave the pears in the pan, add the port over medium heat, and deglaze the pan coating the pears with the port.

8. Remove rosemary sprigs.
9. Keep pears warm by covering, or leave at room temperature.
10. Dress the lettuce with the balsamic vinaigrette.
11. Arrange the lettuce in the middle of a plate and decoratively place the oranges, avocados and pears around the lettuce.

## **Grape pear pie**

Submitted by Emily Crumley

### **Crust**

See pages 6 or 7 for ideas on crusts.

### **Filling**

4 cups grapes

1 cup sugar

1/4 cup flour (wheat flour works well)

2 teaspoons lemon juice

1/8 teaspoon salt

3-4 pears, peeled and sliced (enough to cover the bottom of pie shell)

Dash Cinnamon - to taste

Dash Sugar - to taste

2-3 tablespoons flour (wheat flour works well)

1. Wash grapes. Remove skins by pinching at end opposite stem. Reserve skins.
2. Place pulp in saucepan and bring to a boil; cook a few minutes until pulp is soft.
3. Put through strainer or food mill, while pulp is hot, to remove seeds.
4. Mix strained pulp with skins.
5. Stir in sugar, flour, lemon juice, and salt and let simmer.
6. In a medium bowl, combine pears, cinnamon, sugar, and flour.
7. Place pear mixture on top of prepared pie shell. Place grape mixture on top of pears.
8. Sprinkle on Oat Streusel [see page 5] or, if you prefer, you can crimp on a top crust.
9. Bake at 425°F for 35 to 40 minutes.

Note: The grape mixture can be made in advance in a big batch then frozen (2 cups per container/bag) for quick grape pear pie in the future. Also, a Vita-Mix or other high powered blender can be used to pulverize the full grape which saves lots of time (no removing skins or seeds) and gives you good nutrition from grape seeds.

## **Additional pear recipes**

## Plum information and Recipes

What it is:			
<b>Cultivar names:</b>	Mount Royal, Stanely, <i>etc.</i> - European plum Alderman, Pipestone, <i>etc.</i> - Hybrid plum	<b>Number of trees per family of 4:</b>	~1 or 2
How to care for it:			
<b>Soil condition requirement:</b>	Well-drained	<b>Light exposure:</b>	Full sun
<b>pH preference:</b>	6.0 to 7.0	<b>Pollination requirements:</b>	Self-fertile (European), 2+ different cultivars (Hybrid)
Problems to watch for:			
<b>Insect:</b>	Aphids, plum curculio	<b>Common pest:</b>	Birds, late spring frost
<b>Disease:</b>	Black knot, cherry leaf spot, plum pockets		
Results:			
<b>Height:</b>	15-20 feet tall	<b>Ripening period:</b>	Late summer- early fall
<b>Uses:</b>	Jam, jelly, dried, pie, <i>etc.</i>		

## **Plum jelly**

From *University of Georgia*  
Submitted by Joyce Hochsprung

Makes about 8 or 9 half-pints

Plum juice (1 pound plums and ½ cup water)  
Sugar (¾ cup to each cup of juice)

TO MAKE JUICE: wash plums. Crush fruit, add water, cover and bring to a boil over high heat. Reduce heat and simmer 15 to 20 minutes or until the fruit is soft. Extract juice with cheese cloth.

TO MAKE JELLY: Sterilize canning jars. Measure juice into a saucepot. Add sugar and stir well. Boil over high heat to 8 degrees Fahrenheit above the boiling point of water or until the mixture sheets from a spoon. Remove from heat; quickly skim off foam. Pour jelly immediately into hot canning jars, leaving ¼ inch headspace. Wipe jar rims and adjust 2-part lid. Process 5 minutes in boiling water bath.

## **Zwetschgenkuchen (German plum cake)**

*Adapted from Betty Crocker's International Foods Cookbook*

### **Filling**

2 pounds plums, halved and pitted (about 5 cups)  
½ cup (or less) sugar- depending on preference  
2 tablespoons flour  
1 teaspoon ground cinnamon  
14 cups slivered or sliced almonds

1. Mix sugar/flour/cinnamon mixture well with the plums and let sit while you make the pastry.
2. Place plums cut side down into the pastry-lined pan.
3. Brush off flour from tops of last layer of plums in between the plums, unless you want a hard layer of crystallized sugar on the top plums. Not a big deal, but looks different aesthetically.

### **Pastry**

1/2 cup butter  
2 cups (minus 2 tablespoons) all-purpose flour  
2 tablespoons flax meal  
1/3 cup sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 egg, beaten



2 tablespoons cold water

Optional: 1/2 teaspoon grated lemon peel, 1/4 teaspoon mace

1. Cut butter into dry ingredients until mixture resembles coarse crumbs. (With a pastry cutter the dough bakes up with a coarser crumb, which I prefer. Using a food processor results in a very fine crumb.)
2. Mix egg and water; stir into flour mixture. Gather pastry into a ball; knead just until smooth, 5 or 6 times.
3. Press evenly on bottom and side of ungreased round layer pan, 9 x 1½ inches. (I've not tried a larger diameter, shallower tart pan, but that may work).
4. Bake at 375°F for 35 to 45 minutes, or until plum juices are bubbling and thick. (Can take 5 to 15 minutes longer).
5. Serves 6.

### **Plum pie**

Submitted by Madonna Polta

1 pie shell

Fill pie shell half full of quartered and pitted ripe plums

2 eggs

1 cup sugar

2 tablespoons flour

½ cup cream

½ teaspoon cinnamon

1. Fill pie shell ½ full of quartered, pitted and ripe plums.
2. Beat eggs, add sugar, flour- mix well.
3. Add cream and cinnamon.
4. Pour over plums.
5. Bake at 400°F for 10 minutes.

## **Additional plum recipes**



