

Adams Acres

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Note: Freeze blueberries without washing. Wash when ready to use.

Blueberry Pizza

1 - 18oz pkg. sugar cookie dough
8 oz. cream cheese
2 cups Adams Acres fresh blueberries

1 - 6oz. lemon yogurt
2 Tbsp sugar

Bake cookie dough on pizza pan according to instructions on package and let cool. Beat cream cheese and sugar together, then beat in yogurt. Spread on cookie crust, then sprinkle blueberries on top. Cover and Refrigerate.



Blueberry Crisp

Layer in 9x13 pan:

1 large can crushed pineapple
2 cups Adams Acres fresh blueberries
3/4 cup sugar or less
1 yellow cake mix (dry)

1 cup chopped pecans
1/2 stick melted butter or margarine
top with 1/4 cup sugar

Bake at 350* for 20-25 minutes. Remove from oven and cut with a knife to let juice flow up. Cook 10-15 minutes more.



Blueberry Chess Pie

1 1/2 cup sugar
1/2 cup butter
2 Tbsp flour
2 Tbsp cornstarch
1 Tbsp vinegar

1/8 tsp salt
3 eggs
1 1/2 tsp vanilla
1 pt. Adams Acres fresh or frozen blueberries
1 9" pie shell (unbaked)

Cream butter, sugar, and salt until fluffy; beat in eggs one at a time until well mixed. Add flour, cornstarch, vinegar, and vanilla; beat until smooth. Stir in berries and pour into pie shell. Bake at 400 for 15 minutes; reduce heat to 325 and bake about 35 minutes more, or until firm in the center. Cool well and serve. (This pie also freezes well.)



Blueberry Lemon Squares

Crust:

1 cup butter, softened
1 cup powdered sugar
1 tsp vanilla extract
2 cups all purpose flour
3 eggs
2 cups Adams Acres fresh or frozen blueberries

Filling:

1/2 cup granulated sugar
3 Tbsp all purpose flour
Juice and zest of 1 lemon
1/8 teaspoon salt

Heat the oven to 400

Crust: Coat a 9-in square baking dish with cooking spray. In a medium bowl, use an electric mixer on low to beat together the butter, powdered sugar and vanilla until fluffy. Add the flour and beat just until the mixture forms small crumbs. Press about 2/3 of the crumb mixture evenly over the bottom of the prepared baking dish. Set the remaining mixture aside. Bake for 12 to 15 minutes, or until lightly browned. Reduce the oven to 350.

Filling: In a medium bowl, mix the sugar, flour, lemon zest and salt. Add the eggs and lemon juice, then whisk until smooth. Spread the blueberries in an even layer over the crust. Pour the filling over the blueberries. Sprinkle the reserved crumb mixture evenly over the top. Bake for 30 to 40 minutes, or until the crump topping is golden and the filling is puffed.