

## Baked Blueberry Pancake

*(An old family favorite)*

### Ingredients

1/4 cup butter, melted  
1/3 cup brown sugar  
1 cup blueberries  
1 cup pancake mix  
2/3 cup milk  
2 Tbsp. oil  
1 egg, beaten

Preheat oven to 350 degrees. In an 8" skillet, melt the butter and stir in the brown sugar. Add 1 cup or more blueberries and sauté until the sugar is dissolved.

In a separate bowl, mix the pancake mix, milk, oil, and egg. Pour mixture into the skillet. Cook uncovered over medium heat until bubbles form on top. Bake in the preheated oven for 12-17 minutes or until the top is set. Remove the skillet from the oven, run a knife around the edges and flip the pancake onto a plate to serve.

## Pork Tenderloin with Blueberry Sauce

### Ingredients

1lb pork tenderloin  
1 heaping Tbsp. minced thyme  
1/2 tsp. garlic powdered  
1/2 tsp. salt  
1/2 tsp. freshly ground black pepper

For sauce:

3/4 cup fresh blueberries  
2 cloves garlic, minced  
3 Tbsp. sugar  
1/2 cup balsamic vinegar

Preheat oven to 375 degrees. Pat pork dry with a paper towel. On a large

plate, combine thyme, garlic powder, salt, and pepper. Roll tenderloin in the mixture until well coated. Bake on a greased baking sheet for approximately 40 minutes or until internal temperature reads 145 degrees. Remove from oven and cover with foil for 10 minutes before slicing meat.

Combine blueberries, garlic, and sugar in a large saucepan. Turn heat to medium. Mash blueberries to let juices release. Simmer for 3-4 minutes, until blueberries are softened.

Add balsamic vinegar and simmer for an additional 10-15 minutes, or until mixture is reduced and thickened. Serve sauce spooned over sliced pork medallions.

## Blueberry Bundt Cake

### Ingredients

8 oz. cream cheese, softened  
1/2 cup sugar  
2 eggs  
1 yellow cake mix  
1/2 cup milk  
1/2 cup oil  
1 tsp. almond flavoring  
2 cups blueberries  
1 Tbsp. flour

Preheat oven to 350 degrees. Grease your bundt pan and lightly flour. Beat cream cheese and sugar until smooth. Add eggs then beat again. Add cake mix, milk, oil, almond flavoring and beat until smooth.

Toss blueberries with flour and fold into batter. Pour into your greased and floured bundt pan and bake at 350 degrees for 60-65 minutes or until a toothpick comes out clean.

## Blackberry Cobbler

### Ingredients

1/2 cup butter, melted & cooled  
1 1/4 + 2 Tbsp. sugar  
1 cup all-purpose flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
1 cup whole or 2% milk  
3 cups blackberries, fresh or frozen

Preheat oven to 350 degrees and grease a 9" round baking dish. In a medium bowl, stir together 1 cup sugar, the flour, baking powder, and salt. Add the milk and combine. Add the melted butter and whisk until smooth.

Pour the batter into the greased baking dish. Scatter the top with all of the blackberries. Sprinkle 1/4 cup of sugar over the top. Bake until edges are golden and crispy, 50-60 minutes. When 10 minutes remain (and the topping is just turning golden), sprinkle with the remaining 2 Tbsp. sugar. Serve warm with whipped cream or ice cream.

## Easy Raspberry Jam

*Yields 6 cups*

### Ingredients

4 cups mashed raspberries  
4 cups sugar

Using a very large pot, bring mashed raspberries to a rolling boil. Boil for 2 minutes then add the sugar and stir well. Bring back to a boil (stirring constantly) then let boil for 2 minutes. Remove mixture from heat then pour into mixing bowl and beat with a rotary beater for 4 minutes. Pour into sterilized jars and seal.