

# Berry Recipes

## *Fresh Berry Pie*

- 9 inch prepared, baked pie crust or graham cracker crust
- 3 ½ cups fresh, whole berries
- 1 cup mashed berries
- 3 TBS cornstarch
- ¾ cup cold water
- ½ to 1 cup sugar (to taste)
- 1 tsp. lemon juice
- 1 cup whipping cream – whipped and sweetened

Mix cornstarch, sugar, and water in saucepan; add water and mashed berries; stir to mix. Cook over medium heat, stirring constantly until thickened and bright colored. Add lemon juice, cool 10 minutes, fold whole berries into sauce, and pour into pie shell. Chill and top with whipped cream. Combinations of fruit may be used – peaches and/or berries.

## *Freezing Berries*

Dry berries freeze best. If you plan to freeze your berries, take them home and put them in your freezer as soon as possible without washing. If you have picked carefully and not smashed them, you may set the entire container in the freezer when you arrive home. If some are wet or crushed, spread the berries on a cookie sheet before freezing. After 24-48 hours, remove the container from the freezer and give it a sharp rap on your counter. Pour the loosened berries into freezer bags, seal, and return to your freezer. The berries will be individually frozen and may be measured out as needed for pies, cobblers, and baked goods.

You may also freeze berries in light sugar syrup. Heat 1 cup of sugar in 3 cups of water, stirring until dissolved. Bring to a boil, stirring constantly for 10 minutes. Cool before pouring on berries in freezer container.

## Canning Berries

*One of our customers has shared the following information with us on how to easily can blackberries and raspberries.*

*Wash canning jars, then sterilize in water bath in canning kettle. Put jar lids in hot water bath. Remove one jar at a time, dump out water, half fill jar with fresh picked berries while gently shaking to fill all spaces. Add sugar, then more berries while gently shaking jar. Fill jar within ½' of top with boiling water. Cover with lid and put jar back in canner. Do the same for each jar. Boil jars (pints- 15 min., quarts – 20-25 min). When done, remove jars, allow to cool, label, and store. Sugar requirements: Blackberries- 1 tablespoon/pint, 2 tablespoons/quart; Raspberries- ½ tablespoon/pint, 1 tablespoon/quart. Canned berries can be used for pies, cobbler, sauce, etc. Check with a complete cookbook for more details on canning if you are unfamiliar with this process.*

## Bishops Blackberry Sauce

1. Pulse berries in blender or food processor.
2. Sieve to remove seeds if desired.
3. Measure into sauce pan.
4. Add ½ - ¾ cup sugar or sweetening for each cup of berries.
5. Simmer for 10 minutes.
6. Serve on ice cream, cake, pancakes, or biscuits.

Sauce may be frozen or canned.

## Raspberry Iced Tea

- 4 qts. Water
- 1.5 cups sugar
- 12 oz. raspberries
- 10 tea bags
- ¼ cup lemon juice

In a large kettle, bring water and sugar to a boil. Remove from the heat; stir until sugar is dissolved. Add the raspberries, tea bags and lemon juice. Cover and steep for 3 minutes. Strain; discard berries and tea bags. Transfer tea to a large container or pitcher. Refrigerate until chilled. Serve over ice.

## Berry Romaine Salad

*makes 12 servings, prep time 10 minutes, broil time 2 minutes*

- 2 heads romaine lettuce, torn into bite size pieces
  - 1 pint berries (raspberries, blackberries, blueberries, strawberries or combination)
  - 1 medium-sized red onion, sliced thinly
  - 2 tablespoons sesame seeds
  - 3/4 cup mayonaisse (light works)
  - 1/3 cup sugar
  - 1/4 cup milk (rice or soy may be substituted)
  - 2 tablespoons vinegar
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- Tear romaine lettuce into bite-sized pieces, slice onion, halve or slice large berries
  - Toss together in large bowl
  - Heat broiler. Spread sesame seeds on baking sheet and toast under broiler for 1-2 minutes, watching closely.
  - Add seeds to lettuce-berry mixture
  - Whisk mayonnaise, sugar, milk, and vinegar together in small bowl; add to salad and toss just before serving or serve on the side.

## Fruit Pone

*a wonderful recipe for: blueberries, raspberries, blackberries or cherries*

- 2 c. flour
  - 1 c. sugar, or a little less
  - 2 tsp baking powder - mix together w/fork
  - 2 tbsp. butter or margarine softened - pour on top of dry ingredients
  - 1 c. milk - add to above and stir with spoon
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- Add 2 cups washed and drained berries (Suzanne dries them on paper towels), - stir . Use only 1 1/2 cups blackberries halved, if they are juicy
  - Pour into 8" pan May double for 9x13 pan DO NOT GREASE PAN
  - Bake at 350 for about 45 min or until toothpick in center is clean

## *Blackberry After-School Bars*

- 2 cups fresh or frozen blackberries or raspberries
- 2 tablespoons sugar
- 2 tablespoons water
- 1 tablespoon lemon juice
- 1/2 teaspoon cinnamon
- 1 cup all-purpose flour
- 1 cup quick cooking oats
- 2/3 cup packed brown sugar
- 1/4 teaspoon cinnamon
- 1/8 teaspoon baking soda
- 1/2 cup melted butter or margarine

Filling: in a medium saucepan combine berries, sugar, water, lemon juice and 1/2 teaspoon cinnamon. Bring to a boil. Reduce heat. Simmer, uncovered, for about 8 minutes or until slightly thickened, stirring frequently. Remove from heat.

For cake and topping layers: In a mixing bowl, stir together flour, oats, brown sugar, 1/4 teaspoon cinnamon, and baking soda. Stir in melted margarine or butter til thoroughly combined. Set aside 1 cup of mixture for topping. Press remaining oat mixture into ungreased 9x9x2 inch pan. Bake in a 350 degree oven for 20-25 minutes until lightly browned.

Carefully spread blackberry filling on top of baked crust. Sprinkle with reserved oat mixture. Lightly press oat mixture on and into filling. Bake in the 350 degree oven for 20-25 minutes more until topping is set. Cool in pan on a wire rack. Laura used raspberries and baked these for 10 minutes during this baking. Cut into bars.

## *Blackberry Iced Tea*

*Recipe adapted from Southern Living Magazine.*

- *3 cups fresh or frozen blackberries (if frozen, thaw before using), plus additional berries for garnish*
- *1 1/4 cups of sugar (more or less to taste)*
- *1 tablespoon chopped fresh mint (we have some up beyond our barn to share) plus additional sprigs for garnish*
- *Pinch of baking soda*
- *6 bags of black tea*
- *4 cups boiling water*
- *2 1/2 cups cold water*
- *Ice*

*In a large pitcher, combine the blackberries and sugar. Use a wooden spoon to crush the berries and mix them well with the sugar. Add the chopped mint and the baking soda. Set aside.*

*Place the tea in a large heat-proof measuring cup. Add the boiling water and steep for 3 minutes. Spoon out the tea bags and squeeze them into the tea. Discard the tea bags.*

*Pour the tea into the blackberry/sugar mixture. Let stand at room temperature 1 hour. Pour the tea through a mesh strainer and discard the solids. Return the tea to the pitcher.*

*Add cold water and stir well to dissolve sugar. Cover and chill until ready to serve.*

*Makes about 7 1/2 cups. Start to finish time is 1 hour and 10 minutes (10 minutes active).*

*To serve, pour into glasses filled with ice and garnish with mint and fresh berries on short wooden skewers.*

## *Berry Smoothies*

Blend 1 cup frozen raspberries, 2 cups frozen blackberries, 1 peeled, sliced kiwi, ½ cup apple juice, 1 banana, ½ cup yogurt until smooth. Pour and serve. (Substitute other fruits in season (honeydew melon, peaches, and cantaloupe – fresh or frozen). For a sweeter, non-dairy beverage, puree 2 cups frozen berries, 2 cups fresh or frozen honeydew melon, 1-cup lemonade or orange juice, sugar or honey to taste. Both recipes make two 24 – ounce servings. For a quick, complete breakfast, add ¼ cup toasted wheat germ to your smoothie.

## *Blackberry Cobbler*

*a favorite*

Grease bottom of a 9 X 13 pan; preheat oven to 375 degrees. Crust: 2 sticks (1 cup) of margarine, 3 ½ cups flour, 1 TBS baking powder, 1 tsp. salt, ½ cup sugar, 1 cup cold milk Filling: 2 quarts fresh or frozen (thawed) blackberries (other fruits may be combined), ½ cup sugar, 2/3 cup flour, ½ tsp. cinnamon

Cut margarine into bowl. Add dry ingredients; using fork or pastry cutter mix to the texture of dry cornmeal. Pour in milk. Stir with fork until mixture forms a ball, adding more milk by the tablespoon if needed. Divide into two balls, set aside. Mix ingredients for berry filling together. Toss lightly to coat berries evenly. LIGHTLY roll out one ball of biscuit dough to cover bottom of 9 x 13 pan. Top with berry mixture. LIGHTLY roll out second ball of biscuit dough. Cover berry layer. Cut steam vents and sprinkle top crust with sugar. Bake about 35 minutes until golden brown. Serve with cold milk, cream, whipped cream, or ice cream.

## Simple Blackberry Cobbler

### INGREDIENTS:

- *Butter - 1/4 cup softened*
- *Sugar - 3/4 to 1 cup (depends on your taste)*
- *Flour - 1 cup*
- *Baking Powder - 2 teaspoons*
- *Salt - 1/4 teaspoon*
- *Milk - 1/2 cup*
- *Juice - 1 cup of orange or apple juice. Water if juice is not available*
- *Blackberries - 1 cup to 1 1/2 cup*

### DIRECTIONS:

- *Preheat oven to 375 degrees*
- *Grease an 8 x 8 inch baking pan.*
- *Blend: butter, 1/2 cup sugar*
- *Sift together: flour, baking powder, salt*
- *Stir flour mixture into butter mixture with 1/2 cup of milk. Beat until smooth. Pour into prepared dish.*
- *Sweeten the blackberries by sprinkling about 1/4 to 1/2 cup of sugar over the fruit, then place the sweetened berries on TOP (the surprise) of the batter.*
- *Pour 1 cup of fruit juice over the sugared berries.*
- *Bake 35-45 minutes until golden brown at 375oF*
- *The surprise is the way the batter bakes up and through the berries.*
- *Serve with vanilla ice cream :) Yum!*

## Lazy Pie

***an easy delicious berry dessert for raspberries, blackberries or blueberries***

- *6-8 cups berries*
- *2 cups sugar*
- *1 stick butter*
- *1-1/2 cup all purpose flour*
- *4 tsp. baking powder*
- *1/2 tsp. salt*
- *1-1/2 cup milk*

*Put butter in 9 x13 baking dish, place in 325 degree oven to melt. While melting, mix sugar, flour, baking powder, salt and milk. Pour directly into baking dish over melted butter. Do not stir. Spoon fruit over batter. Do not stir. Bake at 325 degrees for 1 hour. Great with ice cream.*

## Berry French Toast

*this makes a delicious breakfast*

- *1/2 cup sugar*
- *2 1/2 teaspoons cornstarch*
- *1 teaspoon ground cinnamon*
- *1/4 teaspoon ground allspice*
- *3/4 cup water*
- *4 cups fresh or frozen berries*
- *4 eggs or 1 cup egg whites/egg substitute*
- *1 cup fat-free milk*
- *1 teaspoon vanilla extract*
- *1/2 teaspoon salt*
- *12 slices French bread (1 inch thick)*

*Pre-heat oven to 400 degrees F. Coat 9 x 13 x 2 inch baking dish with cooking spray.*

*In a large bowl, combine the sugar, cornstarch, cinnamon, and allspice; stir in water until smooth. Add berries; mix gently. Pour into baking dish.*

*In a large bowl, beat the eggs (or substitute), milk, vanilla, and salt. Dip each slice of bread into egg mixture; arrange slices over the berries mixture. Bake at 400 degrees for 20 - 25 minutes until toast is golden brown and blueberries are bubbly.*

**[Looking for other berry recipes? \(hundreds more here\)](#)**