



Olive's Blueberry Pie – Use Fresh Blueberries!

Crust: 2 C flour
1 tsp salt
2/3 C plus 2 Tbs vegetable shortening
4 Tbs water

Filling: 3/4 - 1 C sugar
5 Tbs flour
1/2 tsp cinnamon or 1 Tbs lemon juice
4 C blueberries

Preheat oven to 425 degrees.

Mix crust ingredients. Split dough in half. Roll out each half.

Use one to line a standard 9 inch pie pan, and the other for top crust.

Mix filling ingredients and pour into crust.

Bake 35-40 min.



Blueberry Muffins

Makes 12

Submitted by Jacky Peters

1/3 C Crisco
2 C flour
2 tsp baking powder
1/4 tsp. salt
1 C sugar
3/4 C milk
1 egg
2 C Blueberries

Stir Crisco.

Add sifted flour, powder, salt, and sugar. (no sifter, no problem. Just whisk it around a little)

Add milk, beat vigorously 2 minutes.

Add egg, beat 1 minute.

Stir in blueberries, sprinkle with pinch of cinnamon

Bake at 350 degrees.



Eva's Blueberry Buckle

Submitted by Eva Downs

Mix together until smooth:

3/4 C sugar

1/4 C butter

1 egg

Add and mix:

1/2 C milk

Sift together and stir into liquid mixture:

2 C flour

2 tsp baking powder

1/2 tsp salt

1/2 tsp lemon zest,

or dash of nutmeg & cinnamon

Fold in:

1 C blueberries, frozen or fresh

Spread in greased and floured 9-inch pan. Sprinkle top with crumb mix and bake in 375 degree heated oven. Cooking time 25 to 35 min.

Crumb Mixture:

1/3 C sugar

1/3 C flour

1/2 tsp cinnamon

1/4 C soft butter