

# Berry

## Raspberry and Strawberry Buckle allrecipes.com



Rated: ★ ★ ★ ★ ★

Submitted By: Jackie Cooper

Photo By: Allrecipes

Servings: 15

"I've always called this a buckle (I'm from the Midwest), but my friends here in California, say it's a 'coffee cake', but no matter the name they love it!"

### INGREDIENTS:

1/4 cup butter, softened

1/2 cup white sugar

1 egg

2 cups all-purpose flour

2 1/2 teaspoons baking powder

1/4 teaspoon salt

3/4 cup nonfat plain yogurt

1 pint fresh strawberries

1 pint fresh raspberries

1/2 cup white sugar

1/2 cup all-purpose flour

3/4 teaspoon ground cinnamon

1/2 cup butter

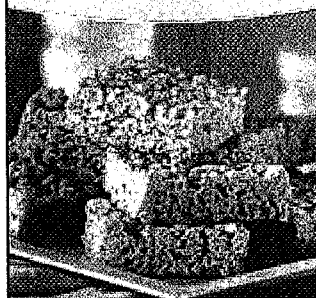
### DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Grease one 11x17 inch glass baking dish.
2. Cream 1/2 cup of the butter or margarine with 1/2 cup of the white sugar until light, beat in the egg. Add the baking powder and the salt. Stir in the 2 cups of flour one cup at a time alternating with the yogurt. Spread batter into the prepared pan. Arrange fruit over top of batter. Sprinkle topping over fruit.
3. To Make Topping: Mix together 1/2 cup white sugar, 1/2 cup flour, 1/2 cup butter or margarine, and the cinnamon until the mixture resembles coarse crumbs.
4. Bake at 375 degrees F (190 degrees C) for 50 min or until the cake is top is puffed and nicely browned. Allow cake to cool. You can serve it directly from the baking dish or for a more attractive presentation, I cut it up into squares and arrange them on a platter.

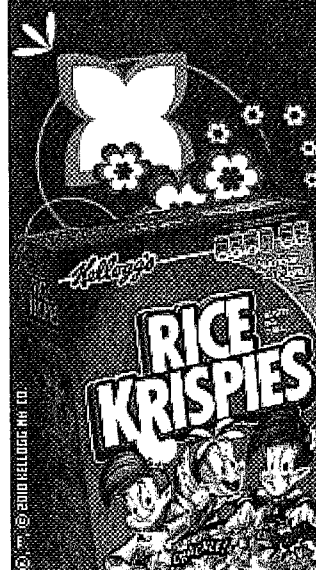
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SPECIAL



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## Raspberry Streusel Muffins

allrecipes.com



Rated: ★★★★★

Submitted By: Catherine Johnston

Prep Time: 20  
Minutes  
Cook Time: 20  
Minutes

Ready In: 40  
Minutes  
Servings: 18

"As a child, I would go out with my sister and pick wild raspberries. We'd help our mom make jellies, jams, pies and muffins with the berries. Now, I like to make these muffins on weekend mornings when I have a few extra moments to enjoy them with a cup of tea."

### INGREDIENTS:

|                                          |                                           |
|------------------------------------------|-------------------------------------------|
| 1/2 cup butter or margarine,<br>softened | 1/4 teaspoon salt                         |
| 1/2 cup sugar                            | 1 cup fresh or frozen raspberries         |
| 1 egg                                    | <b>STREUSEL:</b>                          |
| 1/2 cup sour cream                       | 1/4 cup all-purpose flour                 |
| 1/2 cup milk                             | 1/4 cup quick-cooking oats                |
| 1 teaspoon vanilla extract               | 3 tablespoons sugar                       |
| 2 cups all-purpose flour                 | 1/4 teaspoon ground cinnamon              |
| 1/2 teaspoon baking powder               | 1/8 teaspoon salt                         |
| 1/2 teaspoon baking soda                 | 3 tablespoons cold butter or<br>margarine |
| 1/2 teaspoon ground cinnamon             | confectioners' sugar                      |

### DIRECTIONS:

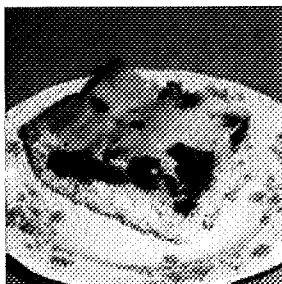
1. In a mixing bowl, cream butter and sugar until light and fluffy; beat in egg. In a small bowl, mix sour cream, milk and vanilla. Combine dry ingredients; stir into creamed mixture alternately with sour cream mixture just until moistened. Gently fold in raspberries. Fill greased or paper-lined muffin cups two-thirds full. Combine flour, oats, sugar, cinnamon and salt; mix well. Cut in the butter until crumbly. Sprinkle over muffins. Bake at 400 degrees F for 18-22 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack. Dust with confectioners' sugar.

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## Blueberry Bars

allrecipes.com



Rated: ★★★★★

Submitted By: Anne Warren

Photo By: SUZZANNA

Servings: 12

"These bars taste like blueberry cheesecake."

### INGREDIENTS:

|                               |                                      |
|-------------------------------|--------------------------------------|
| 1 cup all-purpose flour       | 1/3 cup milk                         |
| 1 1/4 teaspoons baking powder | 1 1/2 cups fresh blueberries         |
| 1/2 cup shortening            | 1/3 cup confectioners' sugar         |
| 3/4 cup white sugar           | 6 tablespoons cream cheese, softened |
| 3 eggs                        | 1 teaspoon almond extract            |
| 3/4 teaspoon almond extract   |                                      |

### DIRECTIONS:

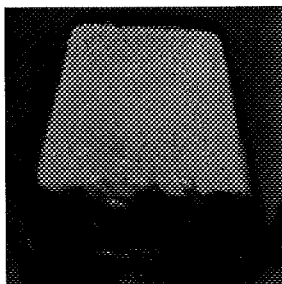
1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.
2. To make the crust: Cream shortening, sugar, one egg, milk and almond extract in a large bowl. Mix in flour and baking powder, stirring constantly. Spread crust evenly in baking pan. Top with blueberries.
3. To make the topping: In a medium bowl, beat two eggs, and cream cheese until smooth. Stir in powdered sugar and almond extract. Spread over blueberries.
4. Bake 55 to 60 minutes, or until firm to the touch. Cool in pan before cutting.

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## Blueberry Gelatin Salad

allrecipes.com



Rated: ★★★★★

Submitted By: BEAGLECRAZ

Photo By: Doolittlenomnoms

**Prep Time:** 5  
Minutes  
**Cook Time:** 5  
Minutes

**Ready In:** 2 Hours 10  
Minutes  
**Servings:** 8

"This is a recipe I discovered about 25 years ago when grape gelatin was hard to find! It's a terrific side dish or a delicious dessert. It's very rich in flavor and can be made ahead of time. Also good with cherry gelatin and cherry pie filling."

### INGREDIENTS:

2 (3 ounce) packages grape  
flavored gelatin mix

2 cups boiling water

1 (8 ounce) can crushed  
pineapple, undrained

1 (21 ounce) can blueberry pie  
filling

Topping:

1 (8 ounce) package cream  
cheese, softened

1 cup sour cream

1/2 cup white sugar

1 teaspoon vanilla extract

### DIRECTIONS:

1. In a large bowl, mix together gelatin powder, boiling water, pineapple and pie filling. Pour into a mold, or glass baking dish, and refrigerate until set, at least 2 hours.
2. In a medium bowl, mix together the cream cheese, sour cream, sugar and vanilla until smooth. Spread over the top of the gelatin. If using a mold, unmold the gelatin before applying topping.

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## Blueberry Spinach Salad

allrecipes.com



Rated: ★★★★★

Submitted By: Heidi Gilleland

Prep Time: 10  
Minutes

Ready In: 10  
Minutes  
Servings: 6

"I received this recipe from a co-worker's wife and it's become one of my favorites. The addition of blueberries gives this salad a different twist."

### INGREDIENTS:

|                            |                                           |
|----------------------------|-------------------------------------------|
| 1/2 cup vegetable oil      | spinach, torn                             |
| 1/4 cup raspberry vinegar  | 1 (4 ounce) package blue cheese, crumbled |
| 2 teaspoons Dijon mustard  | 1 cup fresh blueberries                   |
| 1 teaspoon sugar           | 1/2 cup chopped pecans, toasted           |
| 1/2 teaspoon salt          |                                           |
| 1 (10 ounce) package fresh |                                           |

### DIRECTIONS:

1. In a jar with tight-fitting lid, combine the first five ingredients and shake well. In a large salad bowl, toss the spinach, blue cheese, blueberries and pecans. Add dressing and toss gently; serve immediately.

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## **Strawberry Marshmallow Cake**

|                                               |                    |
|-----------------------------------------------|--------------------|
| 1 cup miniature marshmallows                  | 3 t. baking powder |
| 2 (10 oz) packages frozen sliced strawberries | ½ t. salt          |
| 1 (3 oz) package strawberry gelatin           | 1 cup milk         |
| 2 ¼ cups flour                                | 1 t. vanilla       |
| 1 ½ cups sugar                                | 3 eggs             |
| ½ cup solid shortening                        |                    |

1. Preheat oven to 350 degrees and generously grease bottom of a 13x9 pan
2. Sprinkle marshmallows evenly to cover bottom of the pan.
3. In a small bowl combine thawed strawberries and gelatin, set a side.
4. Combining remaining ingredients in a large mixing bowl and beat with electric mixer for 3 minutes.
5. Pour cake batter evenly over marshmallows.
6. Spoon strawberry mixture evenly over batter.
7. Bake for 45-50 minutes.

## Strawberry Gelatin Salad

2 (3 ounce) packages strawberry flavored gelatin mix  
1 cup boiling water  
1 (8 ounce) package cream cheese, softened  
1 (12 ounce) package frozen strawberries - thawed and drained  
1 cup ginger ale  
1 (8 ounce) can crushed pineapple, drained  
1/2 teaspoon vanilla extract  
1 (8 ounce) carton frozen whipped topping, thawed  
1 1/2 cups miniature marshmallows  
Additional whipped topping

1. In a **small** bowl, dissolve gelatin in boiling water.
2. In a **LARGE** mixing bowl, beat cream cheese until smooth.
3. **Gradually** add hot gelatin mixture and beat until smooth. Stir in the strawberries, ginger ale, pineapple and vanilla. Refrigerate for 20 minutes or until partially set.
4. Fold in whipped topping and marshmallows.
5. Transfer to a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Cover with label foil and refrigerate for 4 hours or until firm. Spread with additional whipped topping.