

Blue Ribbon Blueberry Buckle

This recipe won the youth buckle category and the overall contest champion ribbon.

Cake Ingredients:

2 cups and ½ Tbsp. flour
2 tsp. baking powder
½ stick salted butter
¾ cup sugar
1 large egg
½ cup milk
1 pint blueberries

Topping Ingredients:

¼ cup salted butter, softened
½ cup sugar
1/3 flour
½ tsp. cinnamon

Directions:

Preheat the oven to 375°F. Grease an 8 inch pan. Set aside. Sift together the 2 cups of flour, baking powder and salt. Set aside. Cream butter and sugar until fluffy, about 3 minutes. Beat in egg. Add the flour mixture in 3 parts, alternating with the milk. Toss the berries with the remaining 1 to 2 Tbsp. of flour (to separate and scatter evenly throughout the batter) and fold into batter. Pour the batter into the prepared pan. Set aside.

Combine ingredients for topping with a fork to make crumbly mixture. Sprinkle this over the batter. Bake for one hour; then, test for doneness by gently inserting a fork. If it does not come out clean, give the cake another 5 to 10 minutes to bake. When the cake has cooled, run a knife around the edges and lift the cake out of the pan.

Blueberry Buttermilk Buckle

This recipe received 2nd place in the youth buckle category.

Cake:

1 cup Unbleached All-Purpose flour
¾ cup granulated sugar
½ tsp. baking powder
½ tsp salt
1 egg
1/3 cup buttermilk
½ tsp. vanilla
1/3 cup butter (5 1/3 Tbsp. melted)
½ tsp. lemon rind

Filling:

4 cups blueberries

Topping:

½ cup brown sugar
1/3 cup Unbleached All-Purpose flour
¾ tsp. ground cinnamon
¼ tsp. ginger and nutmeg
¼ cup of butter

Preparations:

Cake:

Mix flour, sugar, baking powder, baking soda, and salt. Set aside.
Beat egg, butter milk and vanilla; stir in melted butter. Add dry ingredients stirring until well mixed. Spread batter in well greased 8x8 pan. Sprinkle with blueberries.

Topping:

Mix topping ingredients until crumbly, then spread over the blueberries. Bake at 375°(preheated) for 45 minutes or until topping is brown.

Blueberry Buckle

Cake:

¾ cup sugar
¼ cup butter
1 egg
½ cup milk
2 cup flour
2 tsp. baking powder
½ tsp. baking powder
½ tsp salt
1 cup blueberries

Topping:

½ cup brown sugar
1/3 cup flour
½ tsp. cinnamon
¼ cup butter
1pkg. Oatmeal (maple & brown sugar)

1. Preheat oven. Grease 8 x 8 pan.
2. Cream together sugar, butter and egg.
3. In separate bowl, mix together flour, salt & baking powder. Stir into sugar mix alternating with milk. Stir in blueberries.
4. Make topping. Cover cake with remaining blueberries.
5. Cover with topping.
6. Bake @ 375

Blueberry Muffins

This recipe won the youth muffin category.

Preheat oven to 400°

Wisk together in a bowl:

2 cups all purpose flour

1 Tbsp. baking powder

½ tsp. salt

Wisk together in another bowl:

2 large eggs

1 cup buttermilk

2/3 cup sugar

6 Tbsp melted butter

1 tsp. Vanilla

1 ½ cup blueberries

Struesel topping:

Mix together until crumbly

2 Tbsp. butter softened

3 Tbsp. flour

2 Tbsp. sugar

½ tsp. cinnamon

Add flour mixture to buttermilk mixture until dry ingredients are moistened. Fold in blueberries. Fill lined muffin tins 2/3 full. Top with streusel topping. Bake at 400°, 15 to 18 minutes. Let cool before removing from pan 2-3 minutes.

Blueberry Pie

This is the youth blueberry pie category winner

Crust:

2 ½ cups all-purpose flour
1 tsp. white sugar or 1 tsp. powdered sugar
1 tsp. salt

Add:

1 cup solid shortening

Cut the shortening into small chunks and add to dry flour mixture.

Drizzle a 1/3 cup plus 1 Tbsp. ice water over the flour and fat mixture. Mix together evenly and press down on the balls with the flat side of a rubber spatula. If they stick together you have enough water; if not add 1 to 2 Tbsp. of ice water.

Divide the dough in half. Put one half flat in bottom of pie pan (9x9) and roll the other half into a 12 inch round for the top crust. Refrigerate it.

Preheat oven to 425°

Combine and let stand for 15 minutes:

5 cups blueberries
¾ to 1 cup sugar
3 ½ to 4 Tbsp. cornstarch
1 Tbsp strained fresh lemon juice
1 tsp. grated lemon zest
1/8 tsp salt

- Pour batter into pie crust and dot with 1 to 2 Tbsp. unsalted butter cut into little chunks.
- Put the top crust on pie and bake (**at 450°**) **for 30 minutes**.
- Slip a baking sheet under it, **reduce heat to 350°** and bake until juices come out of the vents (another 25 to 35 minutes more)

Blueberry Scone

This recipe was the winner in the adult category.

Ingredients:

2 ½ cups flour

1 Tbsp. baking powder

½ tsp. salt

½ cup of butter

1/3 cup sugar

¾ cup milk

1 cup fresh blueberries

pinch of nutmeg

Glaze

½ cup powdered sugar

2-4 tsp. water

Mix flour, baking powder, salt. Add butter and mix until crumbly. Add sugar; mix in milk and fruit. Place on an ungreased baking pan. Bake at 425° 12-18 minutes until golden brown.

Cool slightly and mix sugar and water and drizzle over top