

# Mountainview Blueberry Farm

## Recipes 2015

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### Individual Blueberry- Coconut Pound Cake Muffins

#### Ingredients:

1/2 cup unsalted butter, softened  
3/4 cup sugar  
2 teaspoons freshly grated lime zest  
2 large eggs  
5 tablespoons heavy cream  
1 cup all—purpose flour  
1/4 teaspoon salt  
1/2 cup plus 3 tablespoons sweetened flake  
coconut  
1/2 cup blueberries

#### Directions:

Preheat oven to 350. Butter and flour 7  
(1/2 cup) muffin cups (just butter if  
nonstick)

Beat together butter, sugar, and zest until  
light and fluffy. Beat in eggs, one at a time.  
Beat in cream, then flour and salt, on low  
speed until combined. Stir in 1/2 cup  
coconut and gently stir in blueberries.

Spoon batter into cups, filling the cups, and  
smooth tops. Sprinkle tops with remaining 3  
tablespoons of coconut.

Bake in middle of oven until a tester some  
our clean and edges are golden brown,  
about 25 minutes. Invert onto a rack and  
cool.

### Double Blueberry Muffins

From Hagen Family Farm in Snohomish

#### Ingredients:

1 stick unsalted butter, softened at room  
temperature  
1 cup plus 2 tbsp sugar  
2 eggs  
1 tsp pure vanilla extract  
2 tsp baking powder  
1/4 tsp salt  
2 1/2 cups fresh or thawed frozen blueberries  
2 cups flour  
1/2 cup milk  
1/4 tsp cinnamon

#### Directions:

1. Preheat oven to 375. Line a muffin tin with  
paper cups
2. In a mixer with fitted paddle attachment (or  
use hand mixer), cream butter until smooth.  
Add 1 cup of the sugar and mix. Add the eggs,  
vanilla, baking powder and salt and mix. In a  
shallow bowl, mash 3/4 cup of the blueberries  
with the back of a fork. Add to the batter and  
mix.
3. With the mixer at low speed, add 1/2 of the  
flour, then 1/2 of the milk, repeat then repeat  
again. Fold in the remaining 1 3/4 cups whole  
blueberries by hand until well mixed. In a  
separate bowl, mix the remaining 2 tbsp sugar  
with the cinnamon. Use ice cream scoop or  
large spoon to fill the muffin cups 3/4 full.  
Sprinkle the cinnamon-sugar over the muffins  
and bake until golden brown and risen, 25-30  
minutes.
4. Let cool in the pan before turning out.

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## Recipes 2014

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### Your Basic Blueberry Pie

#### Ingredients:

4 cups blueberries  
2 tbsp quick cooking tapioca  
¾ cup sugar  
¼ tsp salt  
2 tbsp lemon juice  
¼ cup brown sugar  
2 tbsp butter

#### Directions:

1. Combine all ingredients and let stand while making pie crust.
2. Fill lined pie plate with above mixture and top with ¼ cup brown sugar and 2 tbsp butter
3. Cover with top crust
4. Bake at 425 degrees for 10 minutes
5. Reduce heat to 375 and bake for 30 minutes
6. Enjoy!



### Judy's Blueberry Buckle

#### Ingredients:

#### Cake Mixture

¾ cup sugar  
¼ cup soft shortening  
1 egg  
½ cup milk  
2 cups flour  
2 tsp baking powder  
½ tsp salt  
2 cups blueberries

#### Crumb Mixture

½ cup brown sugar  
1/3 cup flour  
¼ cup softened butter  
1 ½ tsp cinnamon

#### Cake:

1. Cream sugar and shortening, stir in egg and milk.
2. Sift together and stir in dry ingredients.
3. Fold in blueberries.
4. Spread batter in greased 9" pan.

#### Crumb Mixture:

1. Mix ingredients and sprinkle over top of cake batter
2. Bake at 375 for 25-35 minutes
3. Enjoy!

[www.MountainviewBlueberryFarm.com](http://www.MountainviewBlueberryFarm.com)

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