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***Blueberry Streusel Muffins***

(inspired by Ina Gartner)

2 C fresh *WHFF* *blueberries*

3 ½ C flour

1 ½ C granulated sugar

4 ½ tsp baking powder

1 tsp baking soda

2 C buttermilk, shaken

1 stick unsalted butter, melted and cooled

1 ½ tsp grated lemon zest

2 extra-large eggs

*Streusel topping:*

¾ C flour

½ C light brown sugar, lightly packed

1 tsp ground cinnamon

¼ tsp kosher salt

4 TBSP cold, unsalted butter, diced

Preheat oven to 375. Line muffin tins with paper liners

Sift flour, sugar, baking powder, baking soda, and salt in a large bowl. Wisk together the buttermilk, butter, lemon zest, and eggs. Stir the buttermilk mixture into the flour mixture with a fork, mixing just until blended. Fold blueberries into the batter. Do not overmix. Scoop batter into prepared cups, filling them almost full.

Bake for 20 – 25 minutes. Enjoy.

***Blueberry Buckle***

(inspired by Venango County Cookbook)

2 C fresh *WHFF* *blueberries*

¾ C sugar

1 egg

¼ C margarine

½ C milk

2 C all-purpose flour

2 tsp. baking powder

½ tsp salt

*Topping:*

½ C sugar

½ C all-purpose flour

½ tsp ground cinnamon

½ C margarine

Preheat oven to 375. Beat together sugar, egg, and margarine. Add milk and miz. Stir in flour, baking powder and salt. Stir in WHFF blueberries. Pour batter into a greased cake pan or 2 loaf pans. Mix together topping ingredients and sprinkle on batter, pressing in lightly. Bake for 35 minutes. Enjoy!

***Blueberry Sorbet***

(inspired by U.S. Highbush Blueberry Council)

4 C fresh *WHFF blueberries* + extra for toppings

1 can (6 oz) frozen apple juice concentrate

Blend 4 C blueberries and concentrate until liquified. Pour into an 11X7 baking pan. Cover tightly and freeze for 2+ hours. With a heavy spoon, break frozen mixture up and blend again until smooth. Spoon mixture into 9X5 loaf pan. Cover and freeze until firm. Once firm, scoop and serve with fresh WHH blueberries on top. Enjoy!