

Recipes for Makielski Berry Farm

Easy Raspberry Muffins

These will not last long enough to get cold!

PREHEAT oven to 400F. Spray muffin cup liners if desired.

MIX: 2-4 tablespoons of butter, softened

1/3 cup white sugar

1/3 cup brown sugar

2 eggs

1 cup of milk

1-tablespoon vanilla

In a separate bowl, mix:

½ teaspoon salt

2 teaspoons baking powder

1-cup flour

¾ cup oatmeal

½ cup pecans

ADD dry ingredients to milk mixture and stir till just mixed.

FOLD in 1 cup raspberries. Spoon into muffin tin.

BAKE 15 – 20 minutes.

Candied Popcorn

13 cups freshly popped corn

1 egg white, lightly beaten

2 tablespoons honey

2 teaspoons vanilla extract

½ teaspoon salt

¾ cup no calorie sweetener, granular (i.e. Splenda)

½ cup salted roasted peanuts

PREHEAT oven to 325F. Spray 15 x 10 x 1 inch pan with cooking spray. Put popped corn in large bowl. Set aside.

COMBINE egg white, honey, vanilla, salt, and granular no calorie sweetener in mixing bowl, whisk until blended. Stir in peanuts. Pour mixture over popped corn, toss to coat.

SPREAD mixture in prepared pan.

BAKE 25 minutes. Stir occasionally. Remove from oven, spread on waxed paper to cool. Store in an airtight container.

Lavender Honey

1-cup honey

1 tablespoon dried lavender blossoms

Combine honey and dried lavender blossoms in a small saucepan. Cook over low heat 20minutes. Remove from heat; cool. Pour mixture through a sieve over a small bowl; discard solids. Wonderful over ice cream!

Suggested uses for honey:

Mix into dough for tarts, cookies, and other pastries.

Drizzle on top of butternut squash soup; glaze roasted vegetables, fish, or chicken.

Top scones, biscuits and toast. Add to cake batters.

Add to barbecue sauces.

Brush on roasted pork or lamb.

Pour onto pancakes, waffles or French toast.

Stir into cold fruit smoothies.

Drizzle on bread and crackers.

Blend into butter or mustard sauces.

Blend into dressings and marinades.

5-Minute Dessert

1 prepared angel food cake

2 8-oz cartons lemon fat-free yogurt

1 4-serving size pkg instant vanilla pudding mix

1 8-oz container frozen light whipped dessert topping, thawed

Raspberries or Blackberries– as many as you want

STIR together yogurt and one-fourth of the pudding mix until smooth. Gradually add remaining pudding mix to yogurt, stirring until smooth after each addition.

Fold in whipped topping.

SERVE lemon cream and berries over cake.

Frozen Pumpkin Pie

3 cups vanilla ice cream, softened

1 cup cooked pumpkin

½ cup packed brown sugar

¼ teaspoon salt

¼ teaspoon each: ground cinnamon, ginger and nutmeg

1 graham cracker crust (9 inches)

MIX well: ice cream, pumpkin, brown sugar, salt, cinnamon, ginger and nutmeg.

POUR into crust

FREEZE for 4 hours or until firm.