

### Blueberry Scones

2 c. all-purpose flour	¼ c. cold butter
¼ c. brown sugar	1 c. blueberries
1 Tbsp. baking powder	¾ c. whipping cream or half-and-half
¼ tsp. salt	1 large egg

Preheat oven to 375. Cut butter into mixture of flour, sugar, baking powder and salt. Add blueberries and toss to mix. In separate bowl, beat together cream and egg and slowly pour into dry ingredients, stirring with rubber scraper until dough forms. Knead just until it comes together, 3 or 4 times. Don't overhandle. Divide dough in half. On a lightly floured board, shape each half into a 6-inch round. Cut into 6 wedges. Bake on ungreased sheet about 20 minutes at 375 degrees. Serve warm.

### Blueberry-Pecan Cake

Cooking spray	½ tsp. salt
2 tsp. all-purpose flour	1½ tsp. vanilla extract
5 Tbsp. butter	½ tsp. almond extract
¾ c. granulated sugar	¼ tsp. baking soda
2 large eggs	1½ c. all-purpose flour
2/3 c. buttermilk	2 c. blueberries
2 tsp. grated orange rind	1/3 c. finely chopped pecans
1 tsp. baking powder	2 Tbsp. sifted powdered sugar

Preheat oven to 350 degrees. Coat a 9-inch round springform pan with cooking spray and dust the pan with 2 tsp. flour. Place butter in a large micro-wave safe bowl. Cover and microwave at HIGH 1 minute or until butter melts. Add granulated sugar, stirring with a whisk. Add eggs; stir well. Stir in buttermilk and next 6 ingredients (buttermilk through baking soda); stir well. Lightly spoon 1½ c. flour into dry measuring cup; level with a knife. Add flour, stirring just until blended (do not overstir). Stir in blueberries and pecans. Spoon mixture into prepared pan, spreading evenly. Bake at 350 degrees for 45 minutes or until lightly browned and a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack. Sprinkle with powdered sugar. Cut into wedges.

### Zelpha's Wild Purple Smoothie

1¼ c. blueberries (fresh or frozen)	2 c. fat-free yogurt
1 c. orange juice	1/3 c. fat-free or 1% milk

Combine all ingredients in a blender. Blend until smooth. Pour into two large glasses.

Recipes are taken from the Ark-LA-TEX Blueberry Growers Association website.  
<http://www.bestberry.org/recipes.html>