



BURES BERRY PATCH

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RASPBERRY RECIPES

Freezing Raspberries:

Raspberries can be frozen for up to a year. Simply spread the raspberries out on a cookie sheet and freeze whole. Once they are frozen the raspberries can be placed in a freezer bag or container for long term storage. Raspberries can also be frozen with a bit of sugar. To do this one would place berries in a bowl. Then toss the raspberries with a bit of sugar. To finish place them in a freezer container or bag and put in the freezer for later use on cereal or pancakes.

Raspberry Streusel Coffee Cake

Coffee Cake

2 cups all-purpose flour	2 tsp. Baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ tsp. Salt
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ tsp. Ground nutmeg
$\frac{1}{4}$ cup butter, softened	1 cup frozen raspberries
1 egg	

Heat oven to 375°. In large mixer bowl combine all coffee cake ingredients EXCEPT raspberries. Beat at low speed, scraping bowl often until well mixed (1 to 2 minutes). Batter will be pretty dry. By hand, gently stir in raspberries. Spread into greased and floured 9-inch square baking pan.

Topping

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tsp. Ground nutmeg
$\frac{1}{3}$ cup all-purpose flour	$\frac{1}{4}$ cup butter, softened
$\frac{1}{2}$ tsp. Cinnamon	

In small bowl stir together all topping ingredients EXCEPT butter. Cut in butter until crumbly; sprinkle over batter. Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

Raspberry Patch Crumb Bars

- 3 cups flour
- 1 tsp. Baking powder
- $\frac{1}{4}$ tsp. Salt
- 1 cup shortening

- 2 eggs, slightly beaten
- 1 tsp. Almond extract
- 1 tbsp. cornstarch
- 4 cups fresh raspberries
- 1 $\frac{1}{2}$ cup sugar (divided)
- $\frac{1}{4}$ tsp. Cinnamon

In large bowl combine flour, 1 cup sugar, baking powder, salt, and cinnamon. Cut in shortening until mixture resembles coarse crumbs. Stir in eggs and extract.

Press two-thirds of mixture into a greased 9 X 13 pan.

In large bowl combine cornstarch and remaining $\frac{1}{2}$ cup of sugar, add berries and gently toss. Spoon over crust, and sprinkle with remaining crumb mixture.

Bake at 375° for 35-45 minutes or until bubbly and golden brown. Cool on a wire rack, cut in bars and store in the refrigerator.

Raspberry Lemonade

Serves 6

- ❖ 4 cups raspberries
- ❖ 4 cups water
- ❖ 2 cups ice
- ❖ 1 cup Countrytime Lemonade powder

Mix all together in blender and puree. It's not that cold so allow for some time to chill in the fridge.

Equally delicious when made with strawberries.

Creamy Raspberry Dessert

Ingredients:

1 cup of Graham cracker crumbs.
 3 tablespoons of sugar.
 $\frac{1}{4}$ cup of melted butter or margerine.
 10 oz (1 packet) of frozen raspberries, thawed.
 $\frac{1}{4}$ cup of water.
 1 envelope of unflavored gelatin.
 8 oz of cream cheese, softened.
 $\frac{1}{2}$ cup of sugar.
 1 cup of whipping cream, whipped.
 Fresh raspberries.
 Whipped cream, to garnish.

Preparation:

Combine the cracker crumbs, 3 tablespoons of sugar and melted butter, then press onto the bottom of a 9-inch springform pan.

Bake at 350°F (175°C) for 10 minutes, then allow to cool.

Meanwhile, for the filling, drain the raspberries and reserve juice. Set the berries aside.

In a small saucepan, combine the juice, cold water and gelatin; then allow to stand for 5 minutes.
Cook and stir over a low heat until gelatin dissolves. Remove from heat, then cool for 10 minutes in a mixing bowl, beat the cream cheese and sugar until blended.
Add the raspberries and gelatin mixture. Beat on Low until thoroughly blended.
Chill until partially set.
Gently fold in whipped cream.
Spoon into crust.
Chill for about 8 hours or overnight.
Just before serving, run a knife around edge of pan to loosen.
Remove sides of pan.
Top with fresh raspberries and whipped cream.

Raspberry Pie

Ingredients:

20 oz frozen raspberries, thawed.
2 cups of vanilla wafer crumbs.
 $\frac{1}{2}$ cup of sugar.
1 teaspoon of cinnamon.
5 tablespoons of butter, melted.
1 packet unflavored gelatin.
 $\frac{1}{4}$ cup of water, cold.
 $\frac{1}{2}$ teaspoon of lemon peel.
 $\frac{1}{2}$ pint of heavy cream.
1 teaspoon of vanilla.
Pie shell.

Preparation:

Drain the raspberries, reserving 1 cup of their juice.
Combine the crumbs, sugar, $\frac{1}{2}$ teaspoon of the cinnamon and melted butter; then pat into a 10 inch pie plate.
Bake at 375°F (190°C) for 8 -10 minutes, then allow to cool.
Soften the gelatin in water.
Mix the reserved raspberry juice, the remaining $\frac{1}{2}$ teaspoon of cinnamon and lemon peel and heat to boiling.
Remove from heat, then add the gelatin and stir until melted.
Chill until the mixture just begins to thicken.
Whip the cream and add the vanilla.
Fold the raspberries, gelatin mixture and whipped cream together.
Pour into the pie shell and chill.