

2006 Raspberry Recipes

Walnut Raspberry Muffins

2/3 cup cream cheese
1/3 cup butter, softened
1 - 1/2 cups sugar
2 egg whites
1 egg
1-1/2 tsp vanilla
2 cups flour
1 tsp baking powder
1/4 tsp baking soda
1/2 cup buttermilk
2 cups raspberries
1/4 cup chopped walnuts

In a large bowl, beat cream cheese, butter and sugar until fluffy. Add egg whites, egg and vanilla; beat well. Combine flour, baking powder and baking soda; add to creamed mixture alternately with buttermilk. Fold in raspberries and walnuts. Fill muffin cups to 3/4 full. Bake 350F 20 - 25 minutes. Cool 5 minutes before removing to wire racks.

NOTE: If using frozen raspberries, do not thaw before using.

Berry Good Dessert

2 cups whipped cream
1 graham wafer crust
1 cup raspberries
1 cup blueberries
1 tbsp sugar
1 cup cold milk
1 pkg. Instant vanilla pudding

Spread 1/4 of the whipped cream over crust. Combine berries and sugar; spoon 1 cup over whipped cream. In bowl, whisk milk and pudding for 2 minutes; let stand 2 minutes until slightly set. Spoon over berries in crust. Spread on remaining whipped cream. Refrigerate until set—about 1 hour. Top with remaining berries just before serving.

Raspberry Cream Muffins

1 cup of fresh raspberries
3/4 cup + 2 tbsp sugar, divided
1/4 cup butter, softened
1 egg
1/2 tsp almond extract
1/2 tsp vanilla
2 - 1/4 cups flour
3 tsp baking powder
1/2 tsp salt
1 cup 10% cream
1 cup white chocolate chips
2 tbsp. brown sugar

In a small bowl, mix raspberries and 1/4 cup sugar; set aside. In large bowl, cream butter and 1/2 cup sugar. Beat in egg and extracts. Combine flour, baking powder and salt; add to creamed mixture alternately with cream. Fold in chips and raspberries. Fill muffin cups 3/4 full. Combining brown sugar with 2 tbsp white sugar; sprinkle over batter. Bake 375F, 25 - 30 minutes. Cool for 5 minutes before removing from pan.

Raspberry Vinaigrette

1/2 cup fresh raspberries
1/2 cup vinegar
1/2 cup canola oil
1/2 cup honey
1/4 tsp cumin

Combine in blender until smooth.



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U-Pick Berries  Picked 4-U
Alberta's Finest
26421 Highway 16A
Acheson, Alberta T7X 5B1
PHONE (780) 962-3959
www.roysraspberries.com
Harvey Boyko Lorraine Boyko