

2010 Raspberry Recipes

Raspberry Nut Muffins

1 3/4 cup flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
6 tbsp margarine
3/4 cup sugar
2 eggs
1 cup plain/raspberry yogurt
1 tbsp lemon juice
6 tbsp milk
1 cup fresh raspberries
1 cup chopped nuts

Combine flour, baking powder, soda and salt. Cream butter and sugar, add eggs, beat well. Combine yogurt, lemon juice, and milk. Add flour and yogurt mixture alternately to creamed mixture. Fold in raspberries and nuts. Fill greased muffin tins or papers 3/4 full. Let stand 5 minutes. Bake at 350°F for 25 minutes. Yield—18 muffins.

Creamy Layered Raspberry Sensation

1 pkg. angel food cake, baked
3 tbsp orange juice
1/4 tsp almond extract
2 1/2 cups milk
2 pkgs. vanilla pudding mix (can use fat free)
1 1/2 cups whipped topping
4 cups frozen raspberries, thawed and well drained
Or 4 cups fresh raspberries

Cut cake into cubes; place in large bowl. Combine orange juice and almond extract. Drizzle over cake; toss lightly. Pour milk into another large bowl, add dry pudding mixes. Beat with wire whisk 2 mins or until well blended. Gently stir in 1 cup of the whipped topping. Layer half the cake cubes in bottom of a 2L serving bowl. Reserve a few berries for garnish. Top with layers of half each of the remaining berries and pudding mixture. Repeat layers. Cover and refrigerate at least 2 hours. Top with remaining whipped topping and berries before serving. Yield—16 half cup servings.

Glazed Raspberry Pie

5 cups fresh raspberries, divided
1 cup water, divided
1 cup sugar
2 tbsp cornstarch
2 tbsp lemon juice
3 oz cream cheese, softened
1 tbsp butter, softened
1 tbsp milk
9-inch pastry shell, baked

In a saucepan, combine 2/3 cup raspberries and 2/3 cup water. Simmer, uncovered, for 3 mins. Strain raspberries and discard seeds; set juice aside. In another saucepan, combine sugar, corn starch and remaining water until smooth. Add raspberry juice. Bring to a boil over medium heat; cook and stir for 2 mins or until thickened. Remove from heat; stir in lemon juice. Cool. In a small mixing bowl, beat cream cheese, butter and milk until smooth. Spread onto the bottom and sides of pastry shell. Fill pastry shell with remaining berries. Slowly pour glaze over berries. Refrigerate until serving.

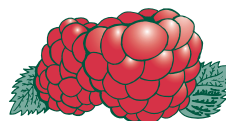
Refreshing Raspberry Cooler

8 cups fresh or frozen raspberries, thawed
1 1/2 cups sugar
2/3 cup cider vinegar
1/2 cup water
2 litres ginger ale, chilled
2 cups cold water

In a large saucepan, crush the berries. Stir in sugar, vinegar and water. Bring to a boil; reduce heat. Simmer, uncovered, for 20 minutes. Strain to remove seeds, refrigerate. Just before serving, stir in ginger ale and cold water. Serve over ice. Yield—3 1/2 quarts.

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