

2009 Raspberry Recipes

Almond Raspberry Muffins

2 1/2 cups all-purpose flour
1/2 cup sugar
1 tbsp baking powder
1/2 tsp salt
2/3 cup slivered almonds
1 egg
1 1/4 cups milk
1/3 cup butter or margarine, melted
1 tbsp lemon juice
1 1/2 cup fresh or frozen raspberries

In large bowl, combine flour, sugar, baking powder and salt; stir in almonds. In another bowl, combine egg, milk, butter and lemon juice. Stir liquid ingredients into dry ingredients, mixing just until moistened (do not overbeat.) Fold in raspberries. Spoon batter into 12 large greased muffin cups, filling to the top. Bake at 400°F 20-25 minutes. Serve warm. Makes 12 large muffins.

Raspberry Cheesecake Trifle

1 package (9 oz) white cake mix
1 package (8 oz) cream cheese, softened
1/4 cup confectioners' sugar
1 1/2 cups whipping cream, whipped
3 cups fresh raspberries
2 squares (1 oz each) semisweet chocolate, coarsely grated or shaved

Prepare and bake cake mix according to package directions. Cool, cut into 1 inch cubes. In a small mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped cream. In a trifle bowl, layer half of the cake cubes, 1 cup of raspberries, half of the cream cheese and half of the chocolate. Repeat layers. Top with the remaining raspberries. Refrigerate for 4 hours or overnight.

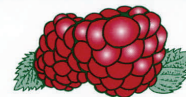
Citrus Raspberry Shortcakes

3 cups fresh raspberries
3 tbsp sugar
Biscuits:
2 cups all-purpose flour
1/4 cup + 1 tbsp sugar, divided
3 tsp baking powder
1 tsp grated lemon peel
1 tsp grated orange peel
1/2 tsp salt
1 cup heavy whipping cream
1/2 cup + 1 tbsp butter, melted, divided
1/4 cup finely chopped pecans
Whipped cream, optional

In a small bowl, combine raspberries and sugar; cover and refrigerate until serving. In a large bowl, combine the flour, 1/4 cup of sugar, baking powder, lemon peel, orange peel and salt. In a small bowl, combine cream and 1/2 cup of butter; stir into dry ingredients until a thick batter forms. Gently stir in pecans. Drop by 1/3 cupfuls onto a greased baking sheet. Brush with remaining butter; sprinkle with remaining sugar. Bake at 375°F for 18-20 minutes. Cool on wire rack. Cut biscuits in half horizontally. Spoon berries onto bottom halves. Top with whipped cream if desired, replace biscuit tops. Serve immediately.

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