

Blueberry Gingerbread Granola

Ingredients

- 4 cups old-fashioned oats
- 1 cup chopped pecans
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 cup neutral oil
- 1/3 cup honey
- 1/4 cup molasses
- 1 teaspoon vanilla
- 1 cup **MicroDried® Blueberry Whole HM** – reserved
- 1/3 cup candied ginger – reserved



Process

1. Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. Combine oats, nuts, salt, cinnamon, ground ginger in a large mixing bowl. Stir to combine.
3. Stir in oil, honey, molasses, and vanilla. Mix until evenly coated.
4. Spread the granola evenly on prepared baking sheet. Bake for 10 minutes, take out and stir granola.
5. Cook for another 8-12 minutes, until granola is slightly golden.
6. Top with MicroDried blueberries and candied ginger. Let cool for about 10 minutes, then gently break apart. If you want more chunks, let cool for about 20 minutes before breaking mixture apart.
7. Once cooled completely, granola can be stored in an airtight container for up to one week.



Blueberry Brie Grilled Cheese

Process

To make blueberry spread:

1. Combine blueberries, water, sugar, and salt in a small saucepan over medium heat. Bring to a simmer.
2. Remove about 1/4 cup of liquid, add to small bowl, and mix in cornstarch until it forms a slurry.
3. Add slurry back to the blueberry mixture and stir until combined. Let cook for 3-4 minutes, stirring occasionally or until mixture has reached a jam consistency. Remove from heat.

To make grilled cheese:

4. Once the blueberry spread has cooled to room temperature, heat skillet over medium heat.
5. Spread 3-4 tablespoons on one slice of sourdough bread. Place about 2 oz of sliced brie on top, and top with other slice of bread.
6. Butter both sides of bread and place in heated pan.
7. Cook 3-5 minutes per side, or until bread is golden.



Grilled Cheese Ingredients

- Sourdough bread
- Brie cheese, sliced (one standard wheel)
- **MicroDried® Blueberry Spread**
- 2 tablespoons butter

MicroDried Blueberry Spread

- 1 cup **MicroDried® HM Blueberries**
- 3/4 cup water
- 1/4 cup sugar
- 1 tablespoon cornstarch
- Pinch of salt



Blueberry Chess Pie



Process

1. Preheat oven to 350°F.
2. Bring pie crust to room temperature per package instructions. Place in pie tin and crimp edges.
3. Bake for 20-25 minutes, or until crust is golden. Set aside and let cool.
4. Reduce heat to 325°F. Add flour, cornmeal, salt to a small bowl and mix to combine.
5. Add butter, sugar, and vanilla to medium mixing bowl. Using an electric mixer on medium speed, blend for about 2 minutes until light and fluffy.
6. Beat in eggs one at a time. Scrape down sides as needed.
7. Reduce to a low speed, then add in flour mixture until just combined.
8. With mixer running, slowly add in buttermilk until just combined. Fold in MicroDried blueberries.
9. Pour mixture into slightly cooled crust. Bake for 40-50 minutes. The center should jiggle slightly.
10. Let cool completely before serving.

Ingredients

- 1 disk refrigerated pie crust
- 1/2 cup all purpose flour
- 2 tablespoons cornmeal
- 1/2 teaspoon salt
- 1 tablespoon vanilla extract
- 1/2 cup unsalted butter, room temperature
- 1 cup sugar
- 1 1/4 cup buttermilk, room temperature
- 4 large eggs, room temperature
- 2/3 cup **MicroDried® Blueberry Whole HM**