

An Unusual Culinary Column: Happy National Cheese Lover's Day

By Karen Kain

January 20th was National Cheese Lover's Day! I happen to love cheese, so discovering that there was an actual day to celebrate it just puts a smile on my face.

In reading "The 50 Best Cheese Recipes From the 50 Best United States" I found this "Oregon's Best Marionberry Pie" recipe. This article has a cheese recipe for each state and this was Oregon's recipe, so I had to try it. I substituted blackberries that I had picked in Hells Canyon in lieu of marionberries for my pie. This was one delicious pie! I never would of dreamed of adding cream cheese to a pie, but this totally works. This is an easy recipe to make

and definitely a keeper.

You can find more information about National Cheese Lover's Day and the 50 Best Cheese Recipes From The 50 Best States at Cheeserank.com.

To keep in theme with Oregon cheese recipes I have included this "Blueberry Croissant Pudding" dish. I had to make it twice because it was eaten so quickly I did not get a picture of the first batch. This was another super easy dessert to make. You can put it together ahead of time then bake the next day. This reminded me very much of an English bread pudding dessert that my husband loves. The recipe calls for crescent rolls (baked) but you could use any bread, another fabulous find.

Have a great month folks and please keep me in the know on what you are cooking.



the pie with 1 tablespoon cream and sprinkle with the remaining sugar. Bake for 15 minutes then reduce the oven setting to 350° and bake for 50-60 minutes longer or until crust is golden brown and filling is bubbly. You can cover edges with foil during the last 15 minutes to prevent overbrowning if necessary.

Cool on a wire rack and serve.

Blueberry Croissant Pudding Ingredients:

- 1 Package crescent rolls, baked and tore up into pieces
- 1 Cup fresh or frozen blueberries
- 1 Package (8 ounces) cream cheese, softened
- 2/3 Cup sugar
- 2 Eggs
- 1 Teaspoon vanilla
- 1 Cup milk

Directions:

Put the crescent roll pieces into a 9-inch baking dish. Sprinkle the blueberries on top. In a blender, beat the cream cheese, sugar, eggs, vanilla and milk together then pour over the berries. Let stand for 20 minutes or overnight then bake at 350° for 35-40 minutes or until set in the center. You can cover it with tinfoil if it is browning too quickly. Sprinkle with powdered sugar and serve. You can double this recipe and bake it in a 9x13 pan or bake in individual ramekins.

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- 4 Cups fresh marionberries or blackberries, huckleberries
- 1 Package (8 ounces) cream cheese, softened
- 1/2 Cup confectioners' sugar
- 1/2 Teaspoon almond extract
- 1/2 Teaspoon vanilla extract
- 2 Tablespoons heavy whipping cream

Directions:

Preheat your oven to 425° F. In a large bowl, mix 1 cup sugar, tapioca and lemon juice. Add the berries and toss to fully coat then let stand for 15 minutes. Roll out half the piecrust on a lightly floured surface to a 1/8-inch thick circle then transfer to a 9-inch pie plate. Beat the cream cheese, confectioners' sugar, extracts and 1 tablespoon cream in a mixer or food processor then spread over the prepared crust. Top with berry mixture. Roll out the remaining dough and seal the edges. Make a few cut marks in the top of the pie for venting. You can also make a lattice-topping if you prefer. Brush the top of

Oregon's Best Marionberry Pie

Ingredients:

- 2 Pie crusts

Filling:

- 1 Cup sugar plus more for dusting
- 2 Tablespoons plus 2 teaspoons quick-cooking tapioca
- 1 Teaspoon lemon juice

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