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[^0]Using Berries as the Basis for Desserts Berries are one of the things that set summer the countryside are heavy with blueberries the countryside are heavy with blueberries,
raspberries and blackberries, while in produce raspberries and blackberries, while in produce
markets and supermarkets baskets of berries are banked on display.


Blackberry Snack Cake Recipe

## Ingredients:

- 3/4 cup flour - $3 / 4$ cup granulated sugar $3 / 4$ cup granulated sugar
112 teaspoons baking powder dash salt $1 / 2$ cup evaporated milk 2 cups fresh blackberries 2 tablespoons brown sugar



## Preparation:

1. Preheat oven to $325^{\circ}$. Melt butter in an 8 -inch square bak-
ing dish in the preheated oven ing dish in the preheated oven.
2. Combine flour, sugar, bak-
3. Combine flour, sugar, bak-
ing powder, salt, and milk in a small bowl and beat until smest ing powder, salt, and milk in a small bowl and beat until smooth.
Pour batter over the melted butter, top with the blackberries, then sprinkle the brown sugar evenly over the fruit.
4. Bake for 45 to 55 minutes, or until browned.

Blackberry Bars

## Blackbery bars, made with

 fresh blackberry recipes, butter, brown sugar, sour IngredientsIngredients:
I cup all-purpose flour
3/4 cup brown sugar, packed $1 / 4$ cup butter
$1 / 2$ cup sour crean 1 egg, beaten 3/4 teaspoon baking soda 1/4 teaspoon salt
Preparation:
. Combine flour and brown sugar; cut in butter with pastry blender bottom 2. Combine remreased 8 -inch square pan.
salt, cinnamon, and vanilla; blend well. Stir in blackberries. Spoon over crust, spreading evenly. Bake at $350^{\circ}$ for 30 to to 40 minutes. Cool; cut into $21 / 2 \times 21 / 2$-inch bars.
Sprinkle with powdered sugar. Makes about 12 bars


Blueberry Pie
Here's aflavorful cinna-mon-spiced blueberry pie.
Use your favorite pastry recipe or purchased refrigerated pastry to make this recipe. Cook
Time: 40 minutes

## Ingredients:

- $1 / 3$ cup all-purpose flour
- 1/4 teaspoon salt
$\begin{array}{ll}1 / 2 \text { teaspoon ground } & \begin{array}{l}\text { - juice and grated zest from } 1 / 2 \\ \text { mediumlemon }\end{array} \\ & \text { bilatin }\end{array}$
- pastry for 2-crust pie $\quad$ blueberries, rinsed well

Preparation:

1. In a large bowl combine sugar, flour, salt, cinnamon, lemon juice and grated rind, and blueberries. Roll out half of the pastry; line an
9 -inch pie pan and trim edges. 9 -inch pie pan and trim edges.
2. Pour berry mixture into pie crust and dot with small pieces of butter. Roll out remaining pastry to about $1 / 8$ inch thick.
3. Cover pie; trim, turn edge under and crimp. Cut a few vents in top
of crust to allow steam to escape.
of crust to allow steam to escape.
Strawberry and
Spinach Salad
Spinach salad with straw
berries and a red wine
berries and a red wine
vinaigrette. Dressing may
be prepared several hours before serving.
Ingredients:

- $1 / 2$ teaspoon toasted sesame • $1 / 4$ cup salad oil
seeds
$\cdot 6$ cups fresh spinach leaves,
$\bullet$
$-11 / 2$ tablespoons sugar

- 2 cups fresh strawberries, - $1 / 8$ teaspoon onion powder
- Dressing hulled

Preparation:

1. In a large bowl, toss spinach with sesame seeds. Prepare strawher-
ries, cutting large ones in half. Add strawberries to salad. Cover and refrigerate.
2. Combine dressing ingredients in a screw-top jar or shaker; shake well then refrigerate to chill.
3. Pour chilled dressing over
4. Pour chilled dressing over strawberry and
in bowl and toss gently to distribute well.

Easy Strawberry Trifle Recipe

halved

- $1 / 4$ to $1 / 2$ cup melted seedless raspberry jell


## - cream sherry or a strawberry liqueur, optional

## Preparation:

1. Gently stir 2 tablespoons sugar into sliced berries; set aside. Beat until stiff peaks form, then fold into the cream cheese mixture. 2. Cut cake into slices about $1 / 3$-inch thick. Arrange a layer of slices in the bottom of a glass bowl; sprinkle with a teaspoon of sherry and drizzle with melted jelly, then add a layer of strawberries and a layer of cream cheese mixture.
2. Continue layering, ending with a layer of cream cheese mixture.
3. Garnish with a few whole or sliced berries 4. Garnish with a few whole or sliced berries.

## SAFEWAY () <br> Ingredients for life.。



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[^0]:    The mission of the 'Food Section' is to provide our readers with great tasting healthy recipes and useful household information. The Portland Observerrespectfully requests all comments, and/or family recipes that you would like to share with us are addressed inemail to foods@ portlandobserver.com

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