

## **BLUEBERRY SOUR CREAM PIE**

3 cups Augason Farms Freeze Dried  
Whole Blueberries  
6 cups warm water  
1 pint sour cream  
2 eggs, beaten  
1 cup Augason Farms Granulated White  
Sugar  
1 teaspoon vanilla  
1/2 teaspoon cinnamon  
Prepared crust

Cover blueberries with lukewarm water and let sit for 5 minutes. Drain berries and combine with all filling ingredients. Spoon berry mixture into prepared crust. Bake at 350°F for 50 minutes. Serve warm or chilled, topped with whipped cream.

## **BLUEBERRY MUFFINS**

1 cup whole wheat flour  
1 cup Augason Farms Enriched  
Unbleached All Purpose Flour  
2 teaspoons baking powder  
1 cup milk or buttermilk  
2 eggs, beaten  
1/4 cup butter, melted  
1/3 cup Augason Farms Granulated  
White Sugar  
1 teaspoon vanilla  
1 cup Augason Farms Freeze Dried  
Whole Blueberries  
Pinch of salt

Rehydrate blueberries in lukewarm water for 5 minutes. Grease or line a muffin tin with papers. Sift dry ingredients. Beat eggs, milk, butter, vanilla, and sugar together. Add to dry ingredients. Drain blueberries and add to muffin mixture. Spoon into muffin tin and bake at 375°F for 25 to 30 minutes or until golden brown.

Makes 12 muffins.