

2011 Delaware State Fair Winning Recipes for Blueberry Blow-out Contest

Blueberry Prosecco Gel - 1st Place Winning Recipe by Darla Koff

1 (750ml) bottle chilled Prosecco, divided
3 1/2 tablespoons unflavored gelatin
1/2 cup plus 2 tablespoons granulated sugar
1 tablespoon fresh lemon juice
1/4 teaspoon almond extract
2 cups fresh blueberries
2 tablespoons slivered almonds, optional

Lemon Whipped Cream (optional):

Zest from 1/2 lemon
1 cup heavy cream
2 tablespoons confectioners' sugar

Pour 1/2 cup into as small bowl and sprinkle gelatin over the top. Allow to sit for 5 minutes. In a saucepan heat 1 cup Prosecco with the granulated sugar, stirring until sugar is dissolved. Bring mixture to a boil. Remove from heat. Add gelatin mixture and almond extract. Stir until dissolved. Add remaining Prosecco. Divide evenly among 6 martini or wine glasses. Add fresh blueberries, dividing equally among each glass. Chill for at least 3 hours. Serve topped with Lemon Whipped Cream and garnish with slivered almonds.

To make Lemon Whipped Cream: Add the zest of half of a lemon to 1 cup heavy cream and whip until soft peaks form. Add 2 tablespoons confectioners' sugar and whip until stiff peaks form. Chill until ready to use.

Blueberry Cake – 2nd Place Winning Recipe by Susan Simpson

Cake:

1 cup miniature marshmallows
2 1/4 cups all-purpose flour
1 1/2 cups granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1 cup milk
1 teaspoon pure vanilla extract
3 eggs
20-ounces frozen blueberries
1 (3-ounce) package blackberry Jello

Frosting:

1 (8-ounce) brick cream cheese, softened
1/2 cup butter, softened
1 (7-ounce) jar marshmallow whip
Pinch salt
1/2 teaspoon pure vanilla extract
1/2 teaspoon pure lemon extract
1/4 teaspoon ginger
1 cup confectioners' sugar

Garnish:

Fresh blueberries
Candied lemon peel

Preheat oven to 350-degrees. Grease bottom only of a 9-x13-inch pan. Sprinkle marshmallows evenly into bottom of pan. Blend next 8 ingredients in order given and beat on medium speed with mixer for 3 minutes. Pour batter evenly over marshmallows. Mix berries with dry Jello powder and set stand until berries start to get juicy. Spoon berry mixture over batter. Bake in preheated oven for 45 to 50 minutes until golden. Cool on rack: Mix Frosting ingredients in the order given. Beat until creamy and smooth. Spread on cooled cake. Garnish with fresh blueberries and candied lemon peel.

Blueberry Pretzel Salad – 3rd Place Winning Recipe by Dawn Fridas

1 cup crushed pretzels
1/2 cup butter, melted
1 cup granulated sugar, divided usage
1 (8-ounce) brick cream cheese, softened
1 (8-ounce) container Cool Whip, thawed
1 (21-ounce) can blueberry pie filling

Preheat oven to 400-degrees. Mix pretzels, butter and 1/2 cup sugar to blend well. Press firmly onto bottom of a 9-x13-inch baking dish. Bake for 7 to 10 minutes until fragrant. Allow to cool completely. Beat cream cheese until fluffy; add remaining 1/2 cup sugar and beat until incorporated. Fold in Cool Whip. Spread evenly on crust. Spread pie filling evenly over cream cheese layer. Cover with plastic wrap and refrigerate until chilled. Enjoy!