Recipes are all taken from *Blueberries for Sal* by Robert McCloskey:

**Blueberry Upside-Down Cake** (pgs 95-97)

Makes one 8 inch cake

* 1¼ sticks (10 tablespoons) unsalted butter, melted, plus more for the pan
* ⅓ cup plus ¼ cup packed light brown sugar
* 1 cup fresh or frozen blueberries
* Finely grated zest and juice of 1 lime
* 1½ cups all-purpose flour
* ½ cup almond meal (almond flour)
* 2 teaspoons baking powder
* ½ teaspoon baking soda
* ½ teaspoon kosher salt
* ½ cup milk
* Confectioners' sugar, for dusting

1. Preheat the oven to 350°F. Lightly brush the bottom and sides of an 8-inch round cake pan with a little of the melted butter and line with an 8-inch circle of parchment paper. Add 1 tablespoon of the melted butter and spread out evenly across the pan bottom. Sprinkle the bottom of the pan with ¼ cup of the brown sugar, spreading it out evenly. Add the blueberries, distributing them evenly, and sprinkle with the lime zest. Set aside.

2. In a medium bowl, whisk together the flours, baking powder, baking soda, and salt. In a small bowl, whisk together the milk, remaining ⅓ cup of brown sugar, remaining 9 tablespoons of melted butter, and the lime juice. Add the liquid to the flour mixture and stir until combined and no dry streaks remain. Pour the batter over the berries and use a silicone spatula to even it out.

3. Bake until the cake is golden, resists light pressure, and a toothpick inserted into the center comes out clean, 35 to 42 minutes.

4. Remove the pan from the oven and immediately set a plate over the top of the cake. Using oven mitts, carefully hold the cake pan and the plate and flip over the cake so it is centered on the plate. Set the plate down and peel off and discard the parchment circle (rearrange any berries that may come off).

5. Cool completely before dusting with confectioners' sugar and serving.

**Blueberry Pie** (pgs 87-89)

Makes one 9-inch pie

* 5⅓ cups fresh or frozen blueberries
* Zest and juice of 1 lemon
* ½ cup sugar
* ¼ to ⅓ cup cornstarch
* ½ teaspoon plus a pinch of kosher salt
* 2 disks homemade (page 90) or store-bought pie dough
* All-purpose flour, for rolling
* 1 large egg
* Vanilla ice cream, for serving (optional)

1. Preheat the oven to 375°F. Adjust one oven rack to the lower-middle position and the other to the lowest position.

2. Add the blueberries to a large bowl and toss with the lemon zest and juice, the sugar, cornstarch (add¼ cup for a slightly looser filling and ⅓ cup for a tighter filling), and½ teaspoon of salt.

3. If using homemade pie dough, roll out a disk on a lightly floured surface into a 10- to 11-inch circle. Dust the top of the dough with flour as needed to prevent it from sticking to the pin. Transfer the rolled dough to a 9-inch pie plate, trimming the edges so there is just ½ to 1 inch of overhang, and roll the edges under.

4. Add the blueberries to the pie crust and top with the second rolled-out piece of dough. Trim the edges (if necessary) so there is no more than ½ to ¾ inch of overhang, and then fold the edges under and crimp using your fingers or a fork. Cut a few slits into the top of the dough so the pie vents as it bakes.

5. In a small bowl, use a fork to combine the egg with the pinch of salt and 1 tablespoon of water. Using a pastry brush, coat the top of the pie with egg wash.

6. Set the pie on the lower-middle rack and bake until the top and bottom crust are browned, 55 minutes to 1 hour and 5 minutes. Check occasionally to make sure blueberry juices aren't dripping from the pie-if they are, simply add a foil-lined baking sheet to the lowest rack to catch the drips.

7. Remove the pie from the oven and cool completely before slicing. Serve with ice cream, if desired.

**Blueberry Streusel Coffee Cake** (pgs 44-47)

Makes one 9-inch square cake

* Nonstick cooking spray
* ¾ cup plus ⅔ cup granulated sugar
* 1½ cups plus ⅔ cup all-purpose flour
* ¼ cup packed light or dark brown sugar
* 2 teaspoons ground cinnamon
* 1 stick (8 tablespoons) unsalted butter, at room temperature, plus 2 tablespoons cold butter
* 1 cup chopped pecans or walnuts
* Few pinches of flaky sea salt (optional)
* 2 large eggs
* 1 cup sour cream
* 2 teaspoons vanilla extract
* 2 teaspoons baking powder
* ½ teaspoon baking soda
* 1 teaspoon kosher salt
* 1 ½ cups fresh or frozen blueberries

1. Preheat the oven to 350 ° F. Spray a 9-inch square metal baking pan with cooking spray. You can also line the pan with two crisscrossed sheets of aluminum foil, leaving some overhang, so you can remove the entire cake from the pan before serving. Lightly spray the foil with cooking spray.

2. In a medium bowl, add the ⅔ cup of granulated sugar, the ⅔ cup of flour, the brown sugar, and cinnamon and whisk to combine. Scoop out and remove ¾ cup of the mixture to a second medium bowl. To the second bowl, add the 2 tablespoons cold butter and use your fingers to work the butter into the mixture. Stir in the nuts and flaky sea salt, if using, and set aside (this is the topping).

3. In a large bowl or in the bowl of a stand mixer fitted with the paddle attachment, add the remaining 8 tablespoons of softened butter and the remaining ¾ cup of granulated sugar and mix on medium-low speed until combined. Add the eggs, sour cream, and vanilla and mix on medium speed until combined (the mixture may look broken-this is okay).

4. In a medium bowl, whisk together the remaining 1½ cups of flour, the baking powder, baking soda, and salt and add to the batter. Mix on medium-low speed until combined, then increase the speed to medium-high and beat until airy, about 1 minute.

5. Use a silicone spatula to scrape half of the batter into the prepared baking pan. Sprinkle evenly with the sugar-flour mixture (the one without the nuts and butter) and top with the blueberries. Cover with the remaining batter, smoothing out the top. Scatter with the nut-and-butter streusel topping.

6. Bake until the cake is browned on top and a toothpick inserted into the center comes out clean (if you get a streak of blueberry, test in another spot), 45 to 55 minutes. Remove from the oven and cool completely before slicing into 9 squares (3 rows by 3 columns). Store in an airtight container for up to 1 week.

**Blueberry Maple Pecan Scones** (pgs 34-36)

Makes 8 scones

* 2¼ cups all-purpose flour, plus extra for shaping
* ¼ cup granulated sugar
* 2 teaspoons baking powder
* 1 teaspoon plus a pinch of kosher salt
* 6 tablespoons unsalted butter, cut into ½-inch pieces
* 1 to 1¼ cups frozen blueberries
* ½ cup roughly chopped pecans
* ¾ cup heavy cream
* ½ cup maple syrup
* 3 to 4 tablespoons confectioners' sugar

1. Line a rimmed sheet pan with parchment paper or a nonstick baking mat.

2. In a large bowl, whisk together the flour, granulated sugar, baking powder, and 1 teaspoon of salt.

3. Add the butter pieces to the dry ingredients and use your fingers or a pastry cutter to cut the butter into the flour until there aren't any pieces larger than a small pea. Add the blueberries and pecans and toss with your fingers . Pour in the cream and use a wooden spoon to combine, trying your best to not break up the blueberries, but also creating a dough that holds together (there shouldn't be any dry spots in the bottom of the bowl). Gather the dough into a rough ball.

4. Set the dough on top of the parchment-lined pan. Using lightly floured hands, pat the dough into a ¾-inch-thick circle. Use a knife or bench knife to cut the circle into 8 wedges, like a pie. Place the pan in the freezer and chill for 15 minutes, or refrigerate for 30 minutes.

5. Preheat the oven to 425°F. Bake until the scones are golden brown and the centers resist light pressure, 12 to 15 minutes. Remove from the oven and cool on the pan 5 minutes before

transferring the scones to a wire rack.

6. Immediately whisk the maple syrup, confectioners' sugar, and a pinch of salt together in a small bowl. Use a spoon to drizzle as much glaze as you like over each scone. The scones are best served warm but can be stored in an airtight container at room temperature for 1 day.