

ELDERBERRY RECIPES

free cookbook

BY THE ELDERBERRY CO.



EASY ELDERBERRY PIE

SERVINGS: 6-8
PREP TIME: 45 MINS
BAKE TIME: 40 MINS



INGREDIENTS

3 ½ cup Dried Elderberries (You can sub 1 cup of blueberries instead to mix it up)
4 cups water & ¼ cup cold water (divided)

1 cup of sugar
1 tablespoons of lemon juice
4 tablespoons of cornstarch

DIRECTIONS

1. Soak 3 ½ cups dried elderberries in 4 cups of hot water for 45 minutes. The berries will start to swell up a bit and soften.
2. Preheat the oven to 450 degrees F.
3. Drain the elderberries and then pour them into a saucepan with the sugar. Mix the cornstarch with ¼ cup cold water and add it to the pan. Stir occasionally until the mixture thickens. Remove the pan from the heat and add the lemon juice!
4. Pour the mixture into the crust and bake for 40 minutes. Let the pie cool for roughly 2 hours before serving.
5. Eat the delicious pie! Optional: add whipped cream or ice cream!

ELDERBERRY JAM

SERVINGS: ABOUT 18
PREP TIME: 15 MINS
COOL TIME: 24 HOURS



INGREDIENTS

1/2 cup Dried Elderberries
3/4 cup water
1/2 cup Elderberry honey OR your preferred honey
1 1/2 cups juice. (Apple, lemon, or berry)
3 teaspoons pectin (Use sugar free pectin if preferred)

DIRECTIONS

1. Soak your Dried Elderberries in water overnight.
2. In a pot, bring berries and juice to a boil.
3. Remove from the heat and pour mixture, honey, and pectin into the blender and blend until smooth.
4. Return the blended mixture to your pot and bring to a boil. Reduce the heat and stir for 10 minutes.
5. Remove your pot from the heat and pour jam into a mason jar. Put the lid on your jar and place in the fridge overnight. The jam will seem liquidy but will solidify as it cools.

EXTRA BERRY CAKE ROLL

SERVINGS: 10-12
PREP TIME: 3 HOURS
BAKE TIME: 35 MINS



INGREDIENTS

1 box of Angel Food Cake mix.
8 oz light cream cheese softened
 $\frac{3}{4}$ cup & $\frac{1}{3}$ cup powdered sugar (Divided)
 $1 \frac{1}{4}$ cups heavy cream (35%)

$\frac{1}{2}$ cup of Elderberry Jam
1 teaspoon vanilla
 $1 \frac{1}{2}$ cups fresh strawberries, diced
 $1 \frac{1}{2}$ cups fresh blueberries
 $1 \frac{1}{2}$ cups fresh raspberries

DIRECTIONS

Use the Elderberry Jam Recipe to make the Jam for this Cake Roll! This recipe is sort of messy.. But totally worth it.

1. Preheat the oven to 350 degrees F. While you are waiting for the oven to preheat, line the bottom of a 10x15x1" rimmed baking pan with wax paper. Important : Do not grease the pan. (Helpful hint : lay your cream cheese package on top of the stove to soften it while the oven is preheating.)
2. Mix your Angel Food cake and prepare using the directions on the box.
3. Let's get this roll cool! Lay out a clean kitchen towel (or wax paper if preferred) and sprinkle evenly with $\frac{1}{3}$ cup powdered sugar. Put the warm cake out onto the towel, peel off the parchment paper and immediately roll up with the towel inside. We need it to cool completely before adding filling!
4. In a large bowl, beat your cream cheese with an electric mixer until smooth. Add $\frac{3}{4}$ cup powdered sugar, Elderberry Jam, cream and vanilla and beat on low until all is combined, then on high for 3-4 minutes until fluffy and peaks start to form.
5. Unroll cooled cake and spread with half of the filling. Then top with half of your fresh berries. Carefully roll back up without the towel and place on a serving plate. Spread the remaining filling on the top and sides and then add the remaining berries. It is ready to eat immediately! The roll is best if eaten within 24 hours.