

# Easy And Edible

## Create Beautiful Blueberry Gifts

(NAPSA)—Looking for the perfect gift? Stop looking and start making! A personal gift you create is always appreciated, whether it's for a holiday present, a warm welcome to a new neighbor, or a thank you for a hostess or teacher.

Just about anyone on your list would love to receive a sweet box of Blueberry-Chocolate Bursts! And who would guess that these two-ingredient goodies are so simple to make. Choose dark, milk or white chocolate to cover blueberries. For an extra special gift, put the box of chocolates in a napkin-lined basket and add a bottle of sparkling wine or cider.

Delight your cookie-loving friends with Blueberry-Oatmeal Cookies! Make your favorite oatmeal cookie recipe and stir a cup each of dried blueberries and white chocolate chips into the dough. Layer the baked cookies in a pretty tin lined with colored foil.

Looking for an even easier-to-make gift that's guaranteed to appeal to kids and adults? How about Blueberry Party Mix! Simply toss in a large bowl: one cup each of dried blueberries, toasted nuts, thin pretzel sticks (broken into pieces) and unsweetened crunchy cereal. Spoon the mix into jars or clear bags.

Go to [www.blueberrycouncil.org](http://www.blueberrycouncil.org) to find many more recipes and to get inspired with ways to add blueberries to gifts and menus for your family and friends.



**Bursting with blueberries, these chocolates make a sweet gift.**

### BLUEBERRY-CHOCOLATE BURSTS

- 2 cups (12-ounce bag) semi-sweet, milk or white chocolate chips**
- 1 cup frozen blueberries, not thawed**

**Line 24 mini-muffin cups with mini-cupcake papers. In a microwave-safe bowl, warm the chocolate at 50% power for 40 seconds. Stir the chips well and repeat several times, warming and stirring the chocolate until just melted. Into each cupcake paper, spoon  $\frac{1}{2}$  teaspoon melted chocolate. Arrange 3 or 4 blueberries on chocolate. Spread about 1 teaspoon chocolate over each, covering all blueberries completely. (If chocolate thickens, return bowl to microwave for 3 or 4 seconds and stir.) Refrigerate, covered, until chocolate is firm, about 15 minutes. Enjoy or refrigerate in airtight container up to 3 days.**

**Yield: 24 pieces**