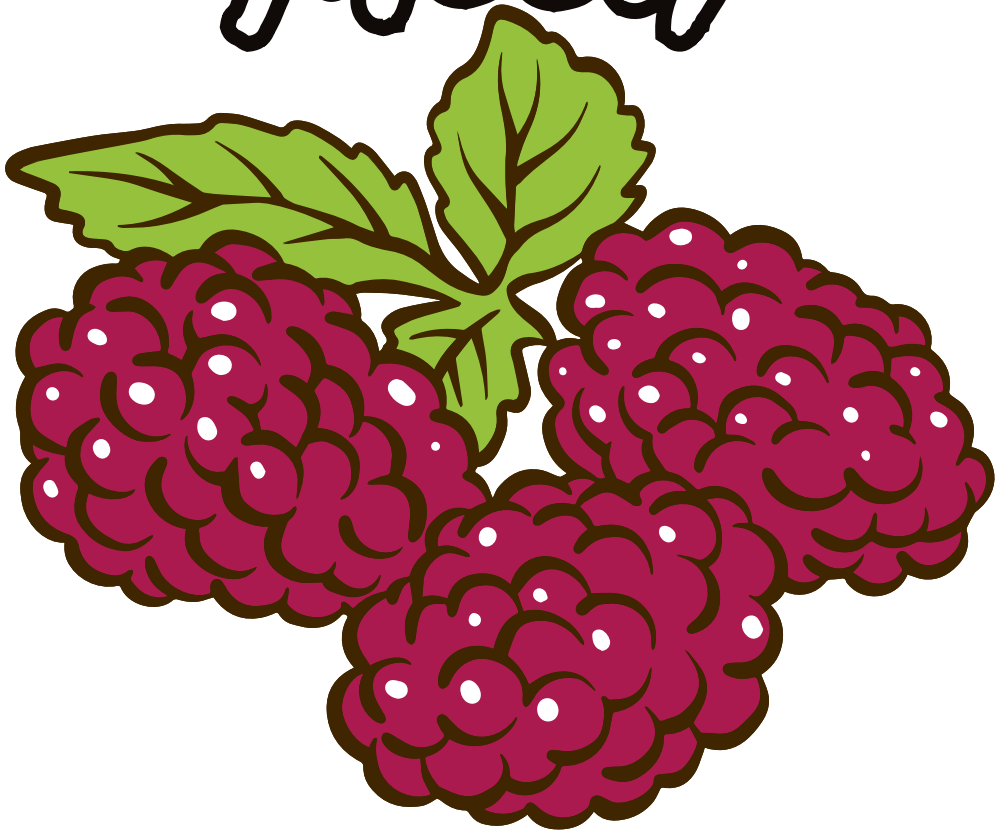


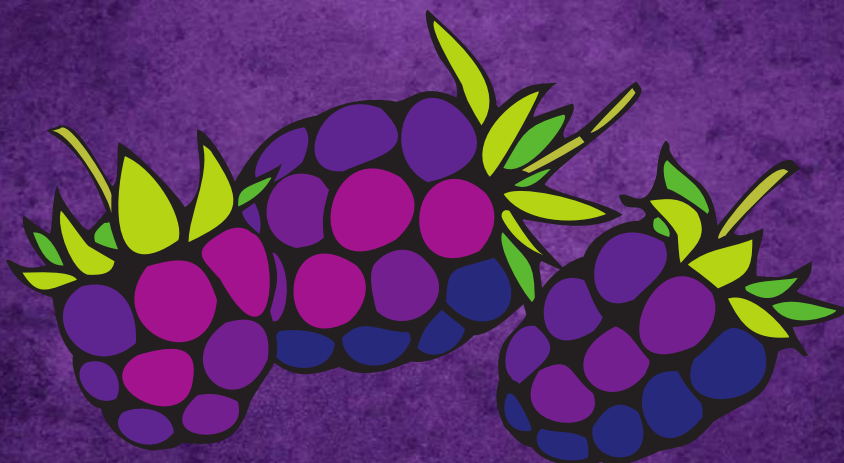
In The BoyseNBerry Mood



50 Recipe Ideas

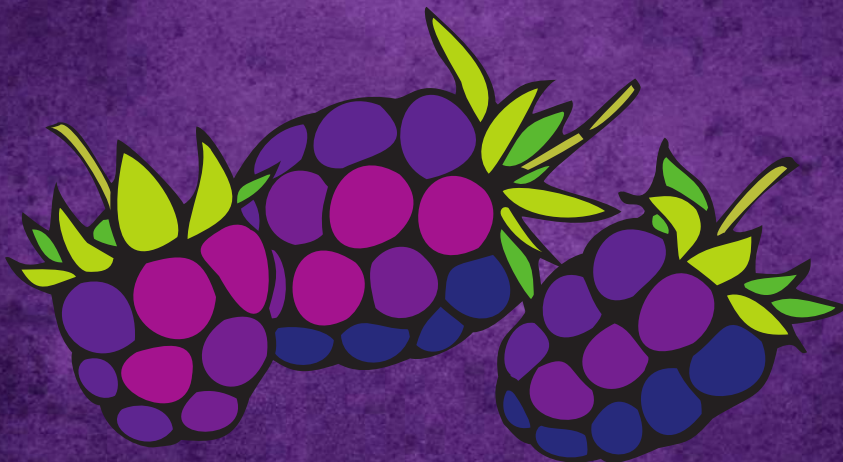
In The Boysenberry Mood

**1 Boysenberry Pie with
Lattice Crust: A classic for
a reason. The perfect
balance of sweet and tart.**



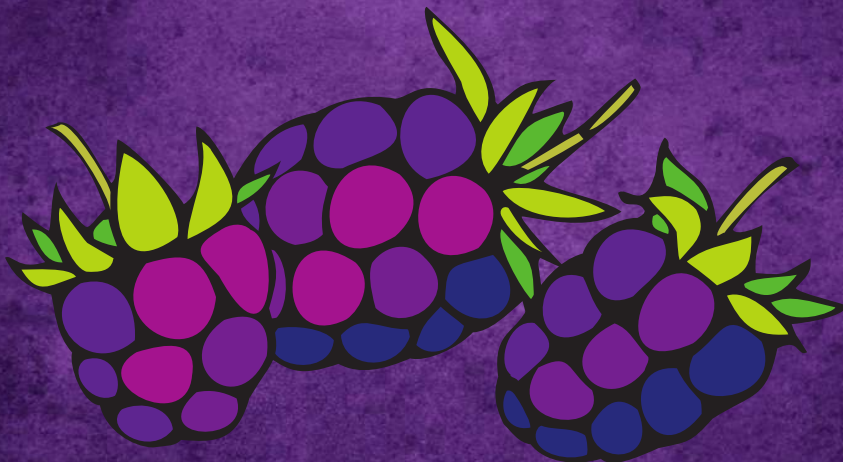
In The Boysenberry Mood

**2 Boysenberry Cobbler:
Warm, comforting, and
perfect with a scoop of
vanilla ice cream..**



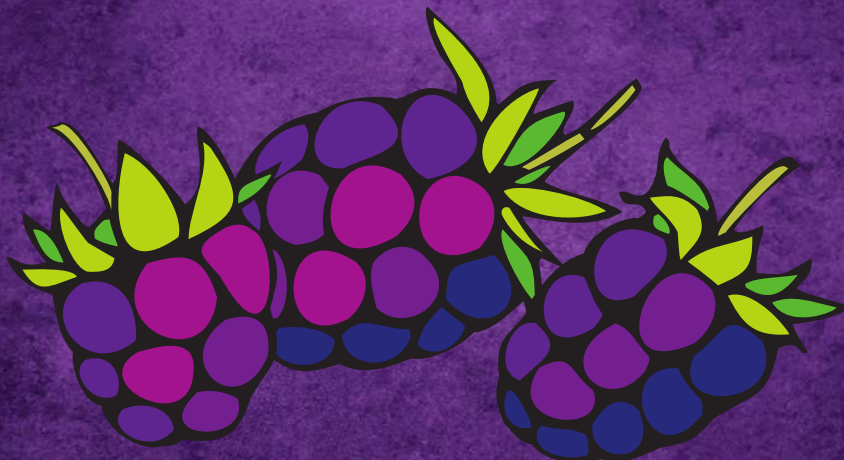
In The Boysenberry Mood

3 Boysenberry Crumble Bars: A buttery, oaty base topped with a sweet and tangy boysenberry filling



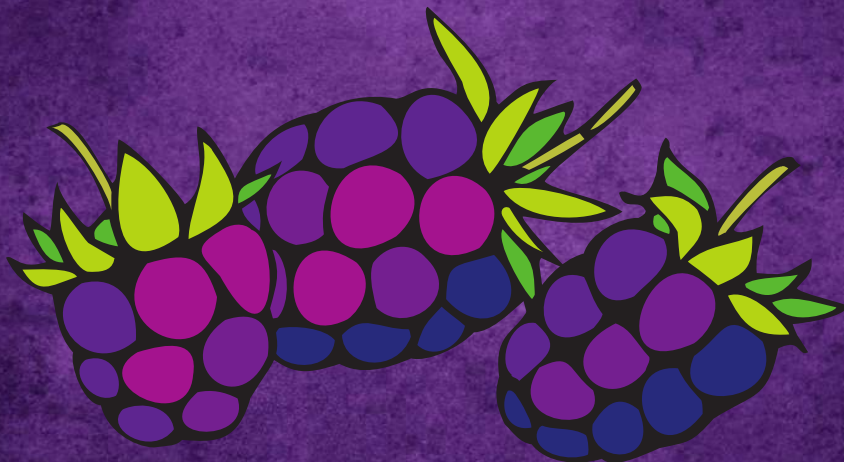
In The Boysenberry Mood

**4 Boysenberry Cheesecake:
Swirl boysenberry puree
into a creamy cheesecake for
a burst of flavor.**



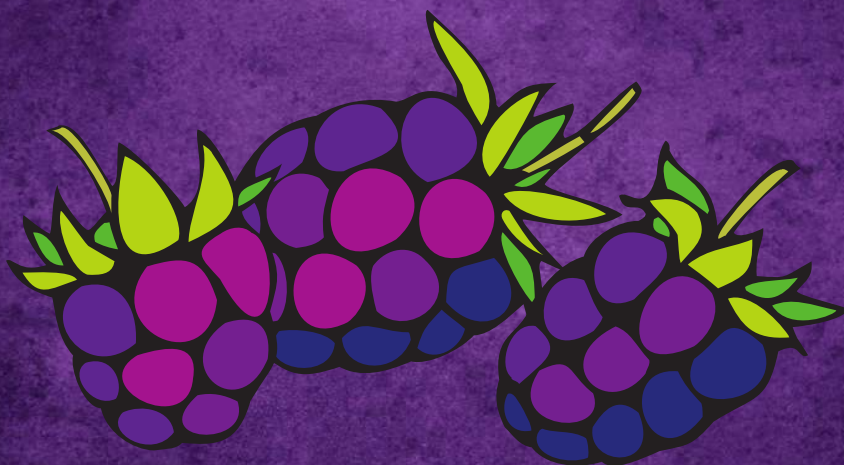
In The Boysenberry Mood

5 Boysenberry Muffins: Add boysenberries to your favorite muffin recipe for a delightful breakfast treat.



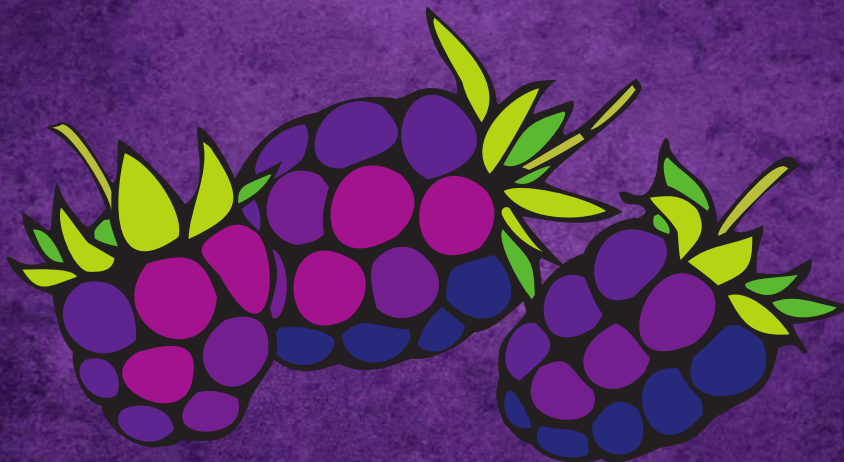
In The Boysenberry Mood

**6 Boysenberry Scones:
Flaky scones studded with
juicy boysenberries.**



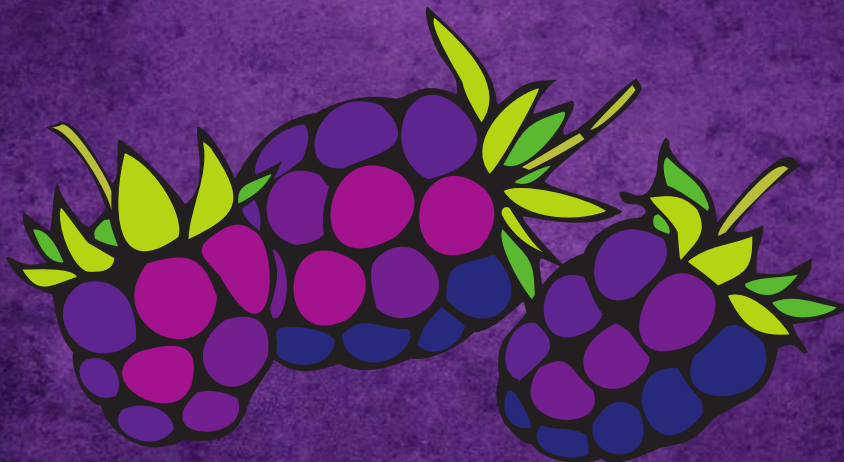
In The Boysenberry Mood

**7 Boysenberry Pancakes/Waffles:
Fold boysenberries into your
batter or top with a luscious
boysenberry syrup.**



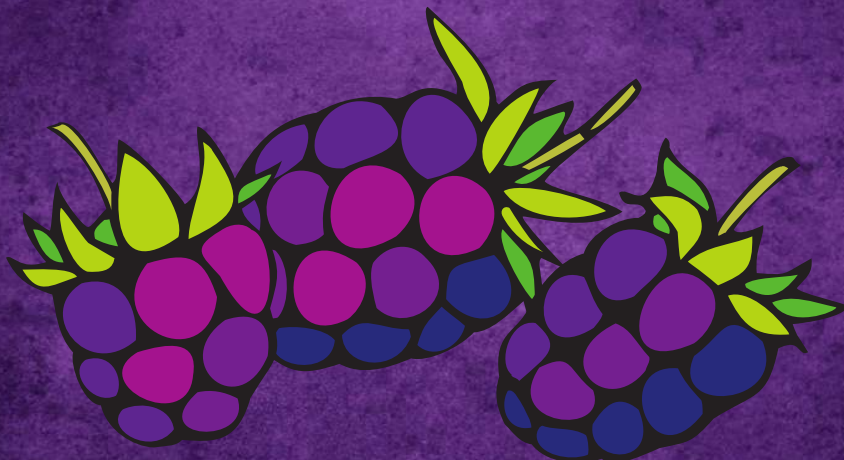
In The Boysenberry Mood

**8 Boysenberry Ice Cream:
Homemade ice cream with a
vibrant boysenberry swirl.**



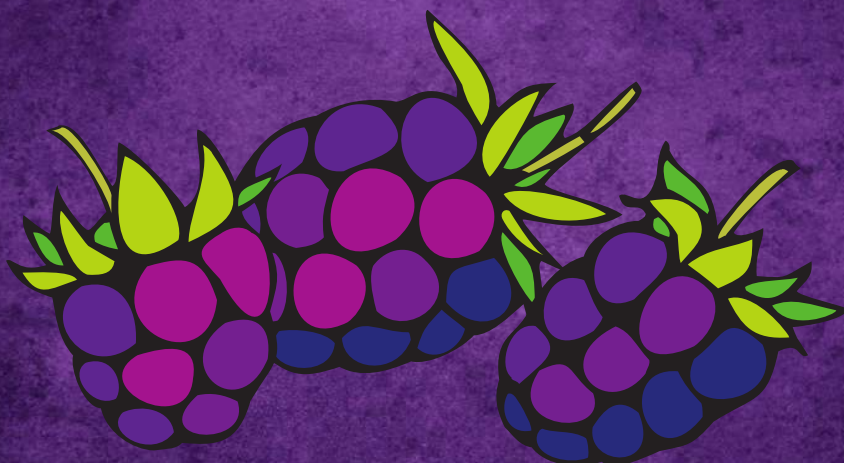
In The Boysenberry Mood

9 Boysenberry Sorbet: A refreshing and light dessert perfect for warmer weather.



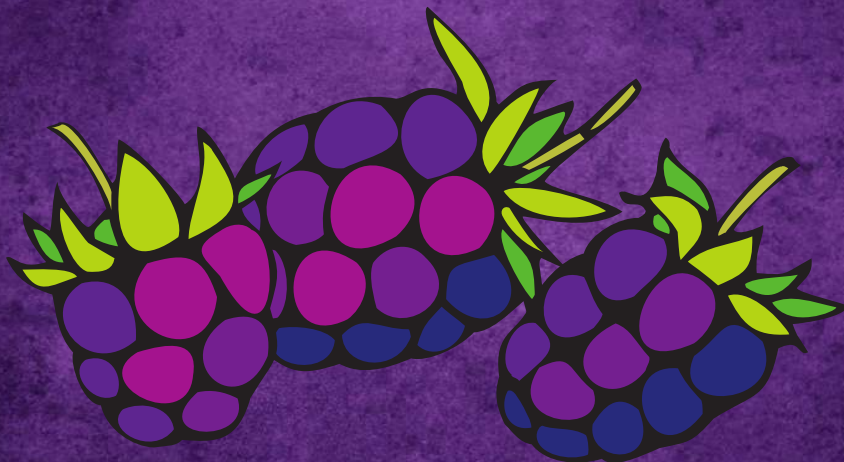
In The Boysenberry Mood

**10 Boysenberry Lollipops: A fun
and easy treat for kids
(and adults!)**



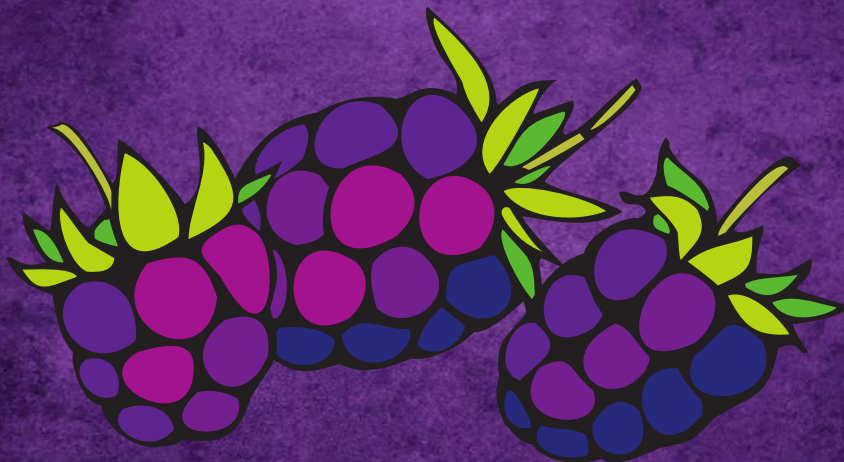
In The Boysenberry Mood

**11 Boysenberry Chocolate Bark:
Combine dark chocolate with
freeze-dried boysenberries for a
sophisticated treat.**



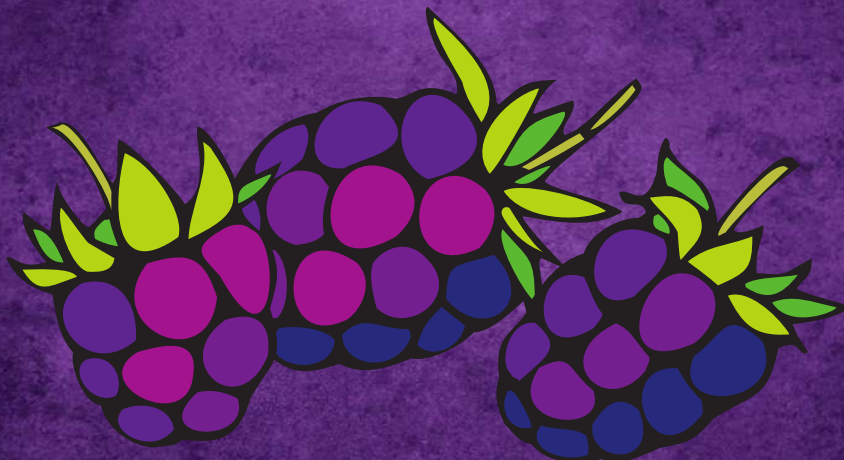
In The Boysenberry Mood

**12 Boysenberry Macarons:
Delicate macarons filled with a
boysenberry buttercream.**



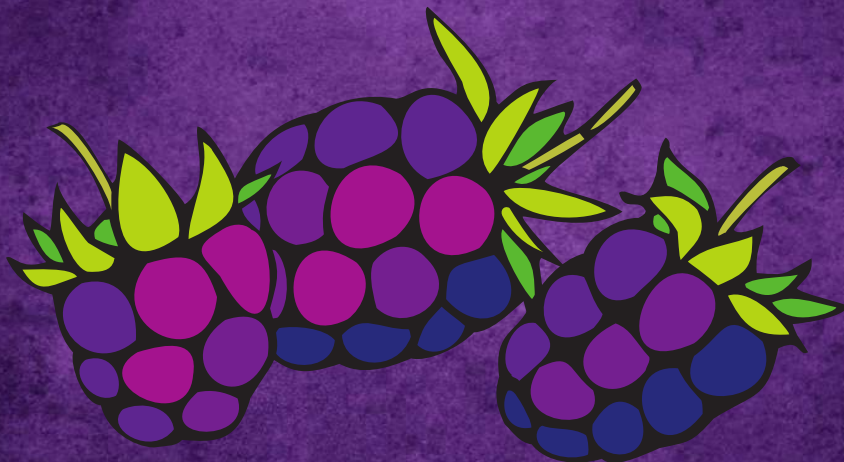
In The Boysenberry Mood

**13 Boysenberry Brownies:
Add boysenberries to your
favorite brownie recipe for a
fruity twist.**



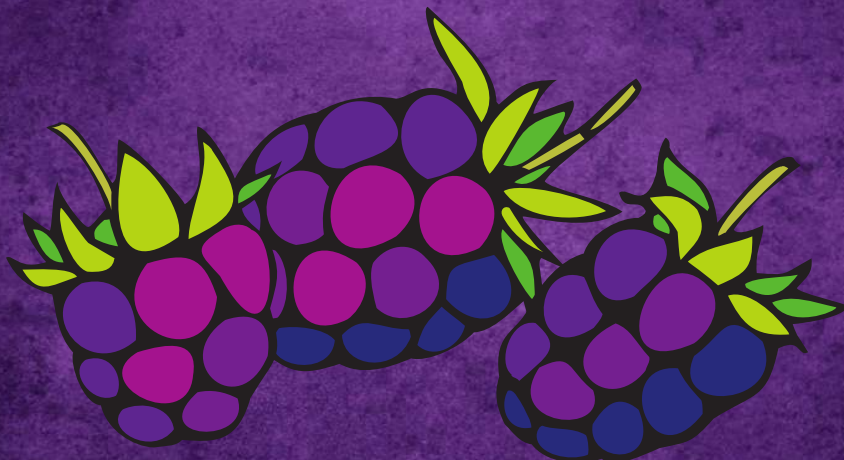
In The Boysenberry Mood

14 Boysenberry Fruit Leather: A healthy and delicious snack made from pureed boysenberries.



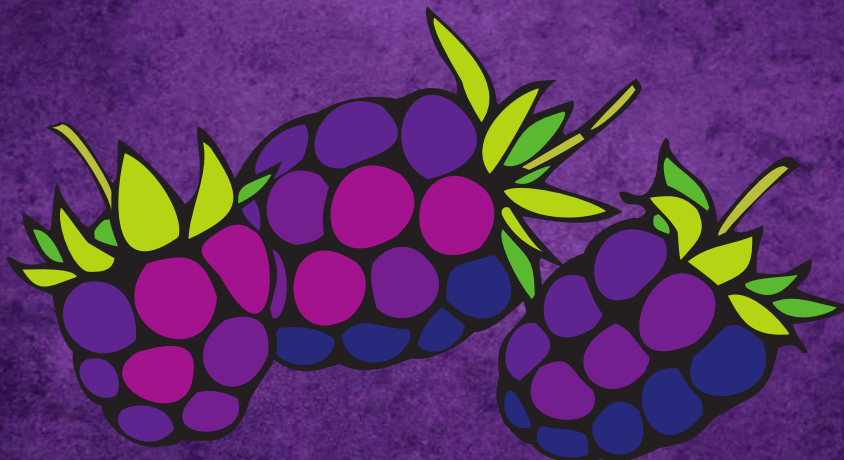
In The Boysenberry Mood

15 Boysenberry Popsicles: Blend boysenberries with juice for a refreshing frozen treat



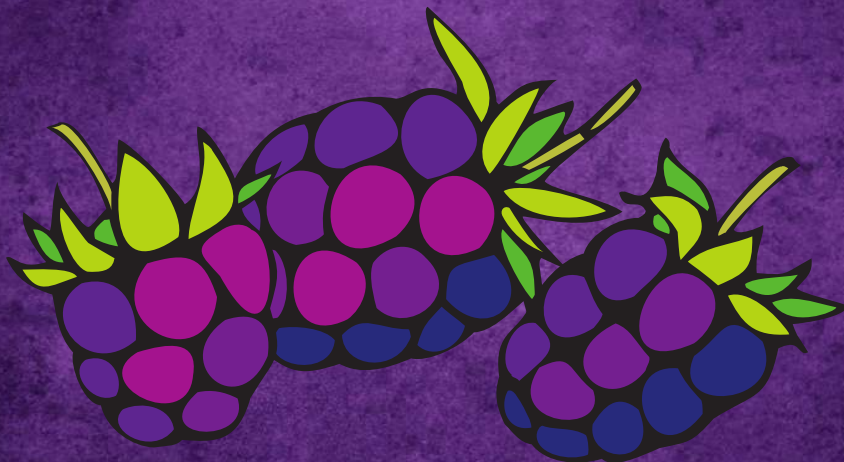
In The Boysenberry Mood

**16 Boysenberry Glazed Salmon:
A sweet and savory glaze that
complements the richness
of salmon.**



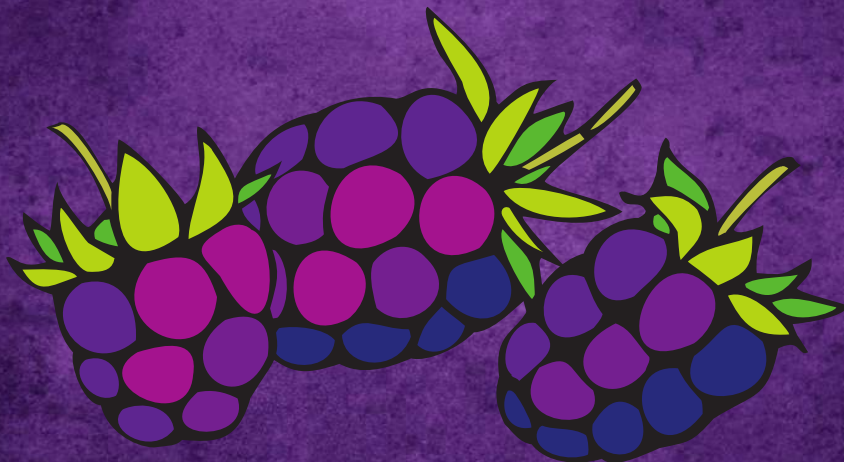
In The Boysenberry Mood

17 Boysenberry BBQ Sauce: Add a hint of sweetness and tartness to our favorite barbecue sauce.



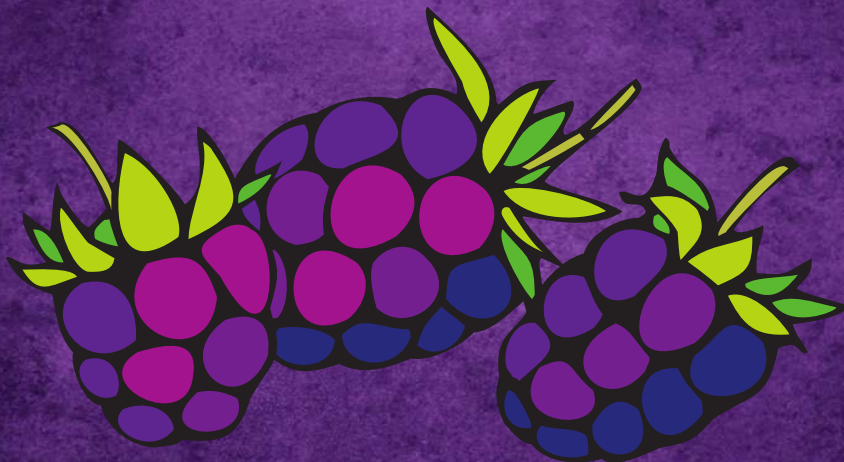
In The Boysenberry Mood

**18 Boysenberry Salsa:
A unique salsa that pairs well
with grilled chicken or fish.**



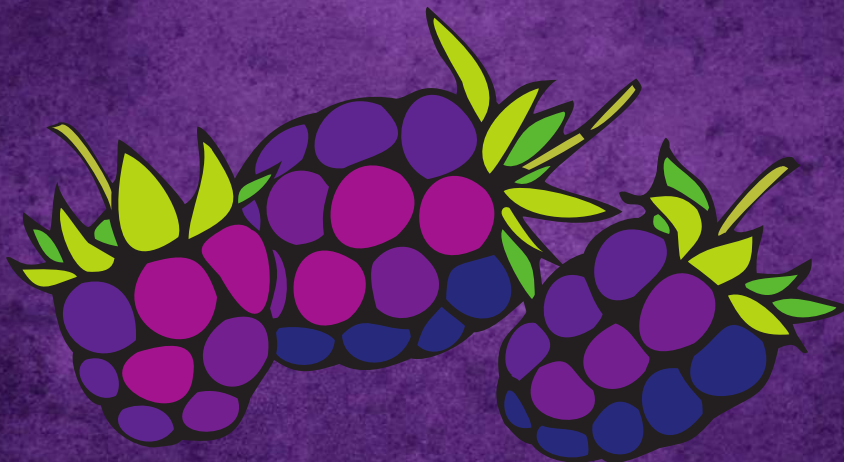
In The Boysenberry Mood

**19 Boysenberry Vinaigrette
Salad Dressing: A light and
fruity dressing for salads.**



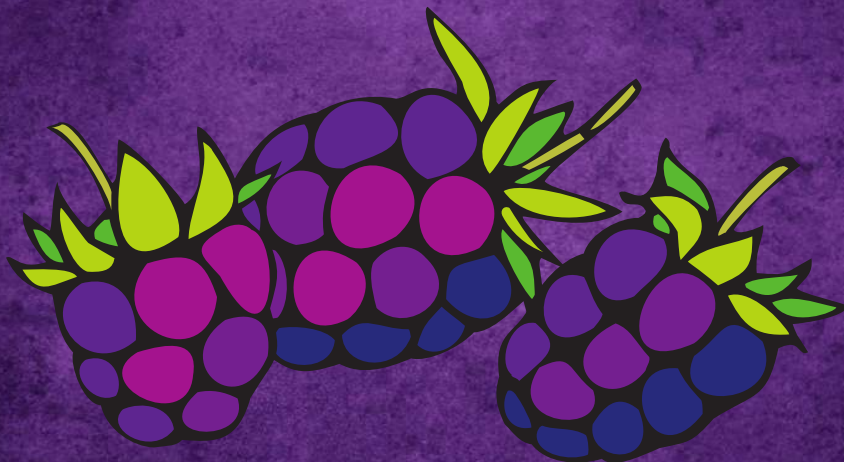
In The Boysenberry Mood

**20 Boysenberry Balsamic
Reduction: Drizzle over roasted
vegetables or
grilled meats.**



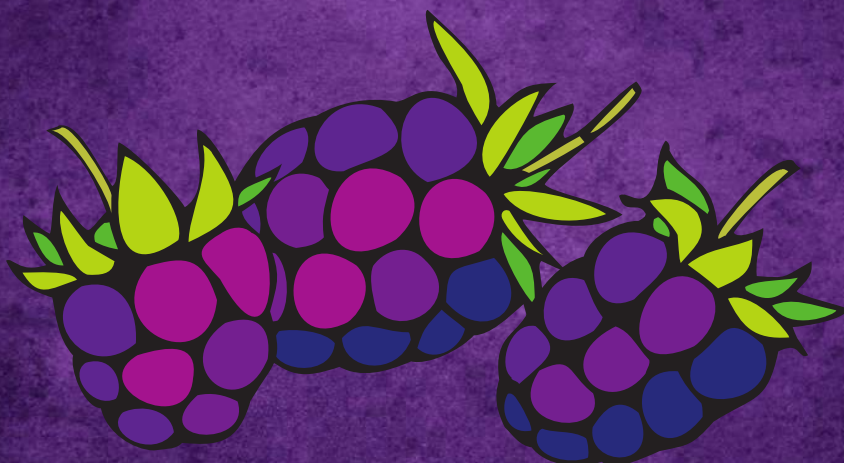
In The Boysenberry Mood

21 Boysenberry Chutney: A sweet and tangy condiment that pairs perfectly with cheese and crackers.



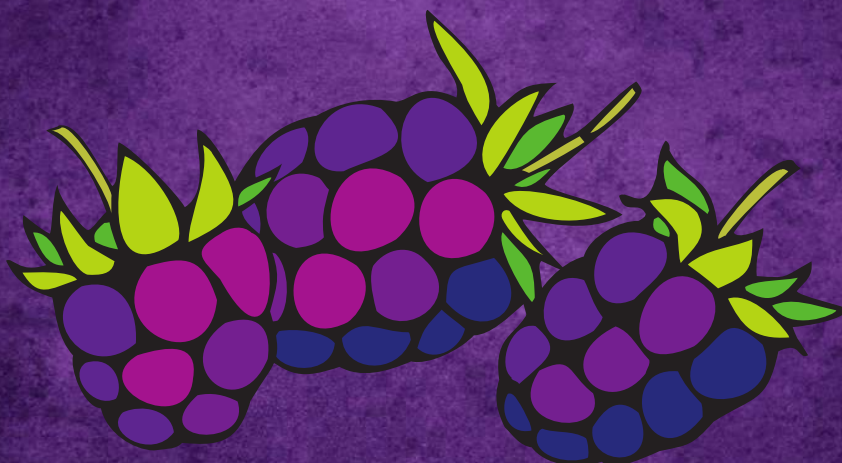
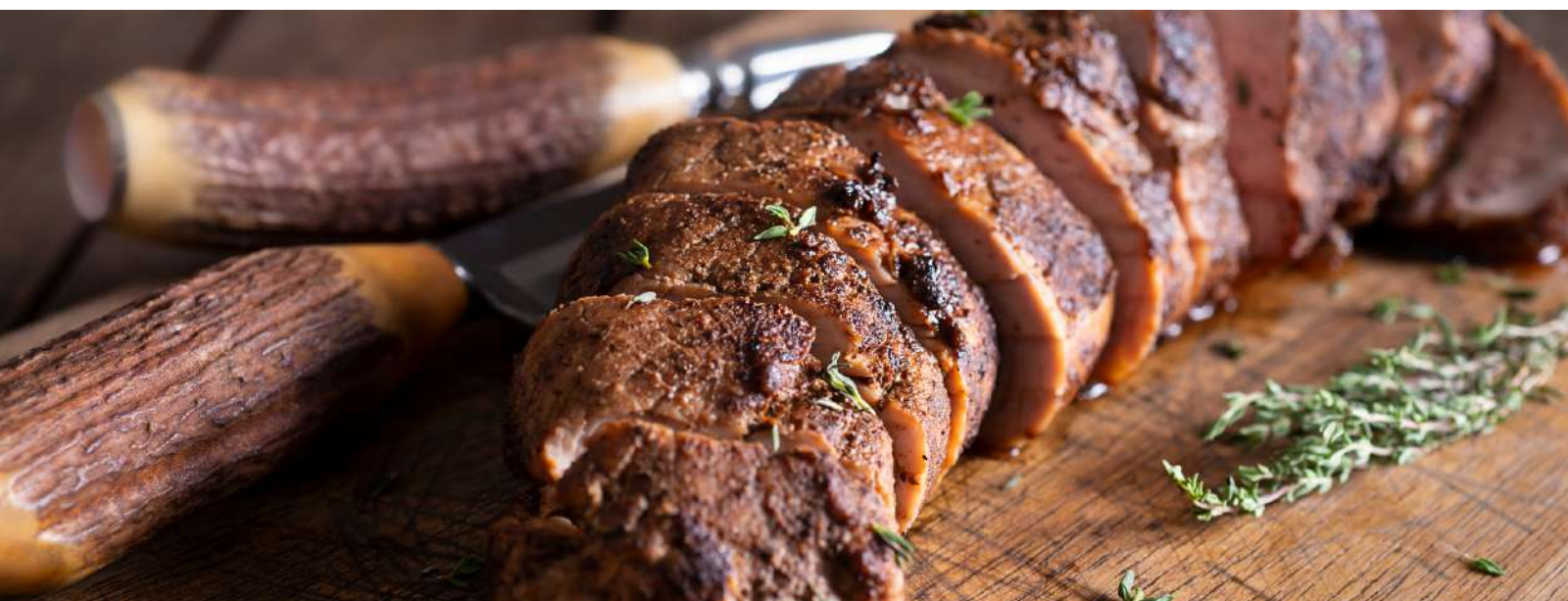
In The Boysenberry Mood

**22 Boysenberry Brie Bites:
Warm brie topped with
boysenberry jam and
toasted pecans.**



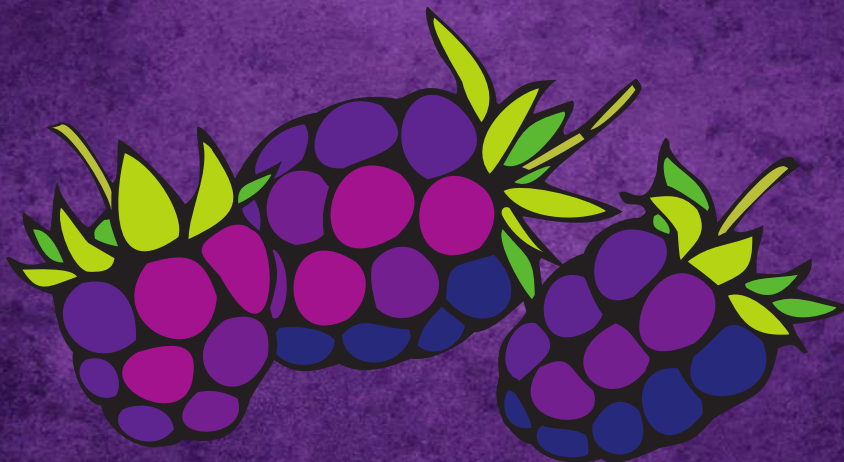
In The Boysenberry Mood

**23 Boysenberry Stuffed Pork
Tenderloin: A flavorful and
elegant main course.**



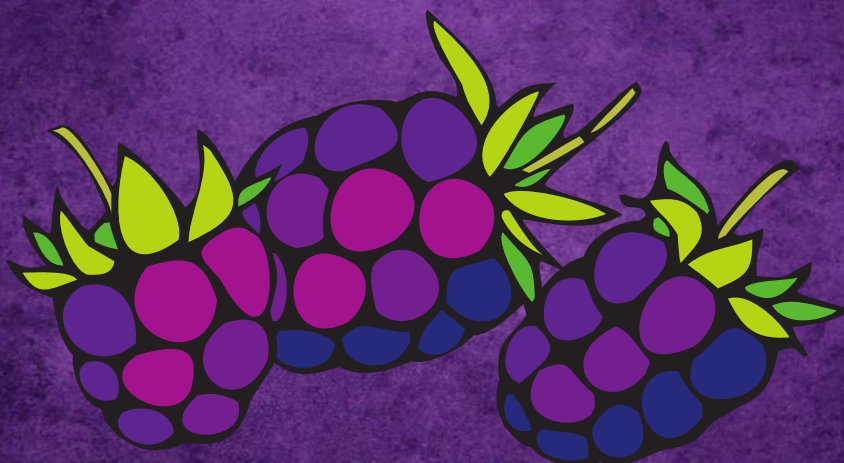
In The Boysenberry Mood

**24 Boysenberry & Goat Cheese
Pizza: A surprising and delicious
pizza topping combination.**



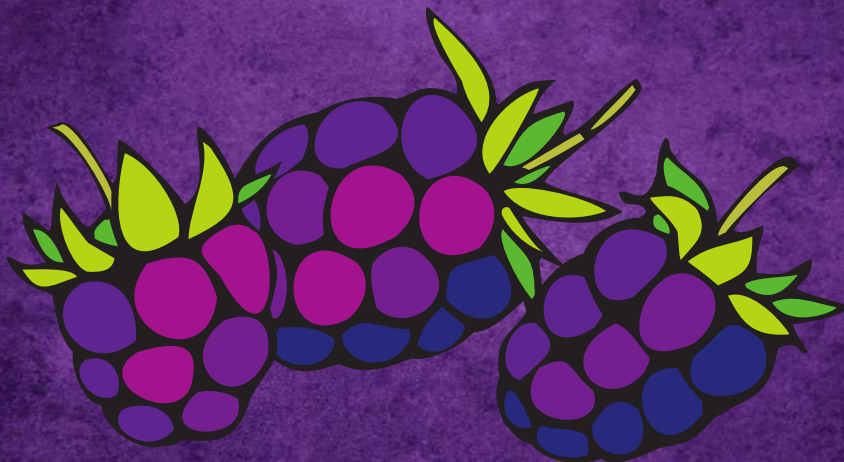
In The Boysenberry Mood

**25 Boysenberry & Walnut
Salad: A vibrant salad with
toasted walnuts, crumbled goat
cheese, and
a boysenberry vinaigrette**



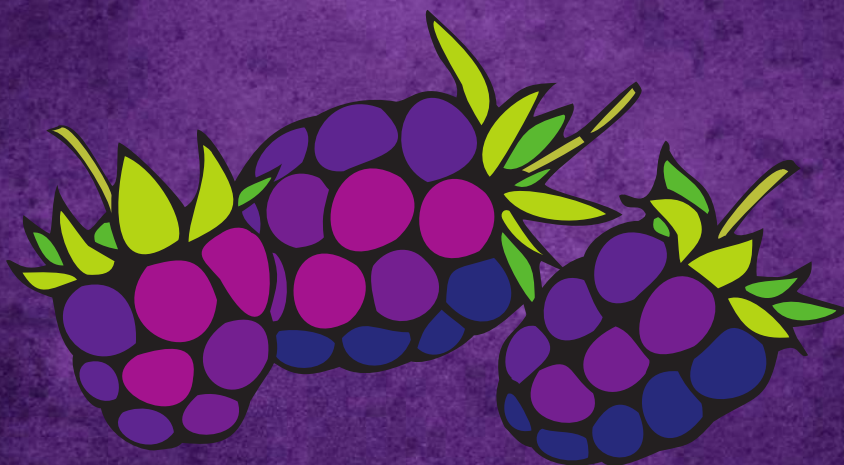
In The Boysenberry Mood

26 Boysenberry Smoothie: A quick and healthy breakfast or snack.



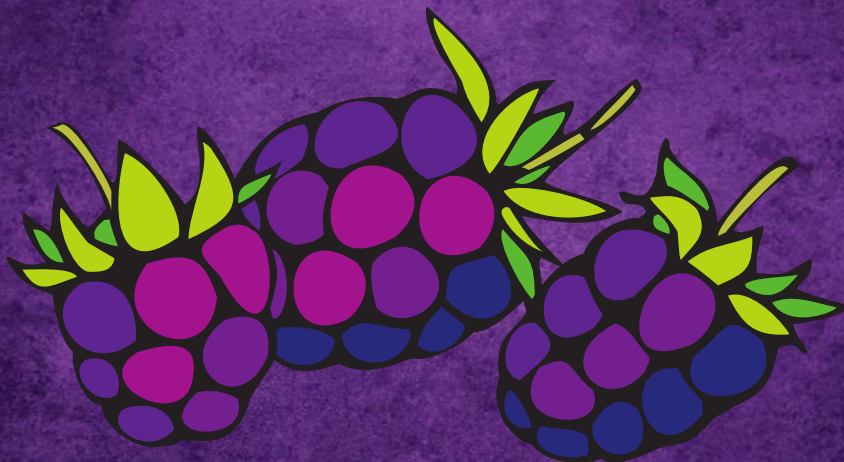
In The Boysenberry Mood

**27 Boysenberry Lemonade:
A refreshing twist on
classic lemonade.**



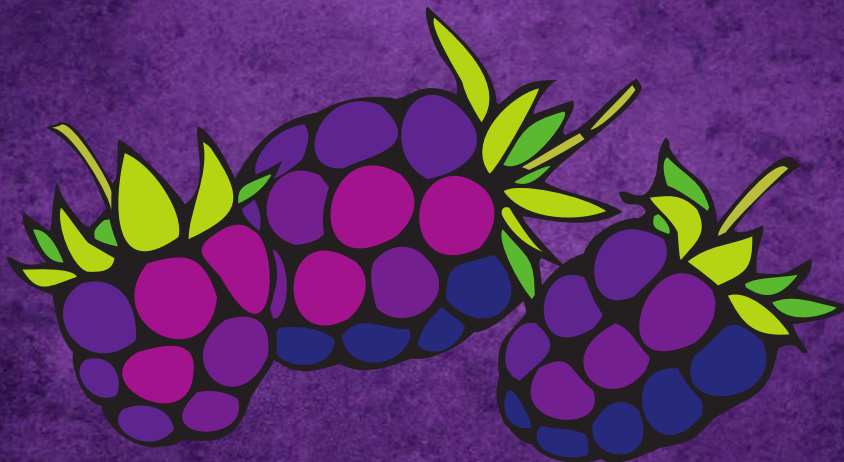
In The Boysenberry Mood

**28 Boysenberry Iced Tea: Infuse
your iced tea with
boysenberries for a fruity
flavor.**



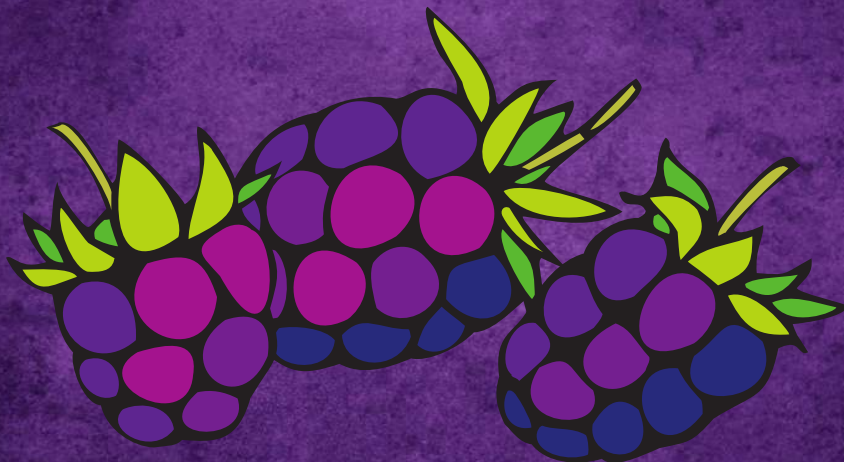
In The Boysenberry Mood

**29 Boysenberry Sangria: A
festive drink perfect
for gatherings.**



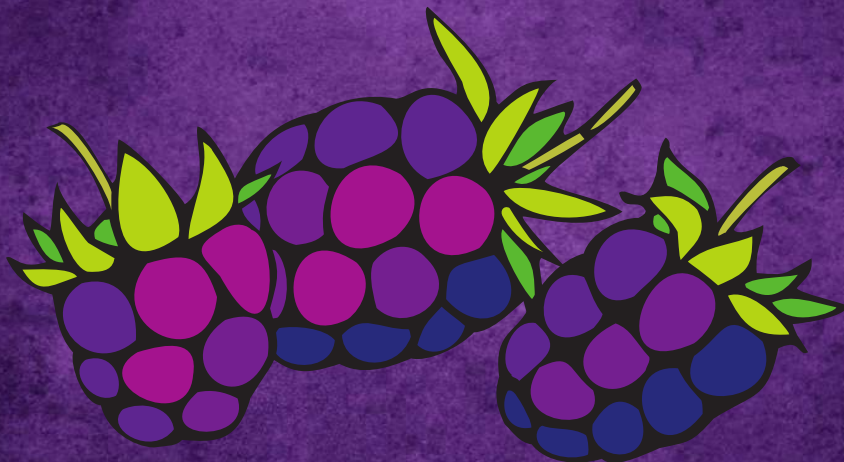
In The Boysenberry Mood

**30 Boysenberry Mojito: A
tropical twist on the
classic mojito.**



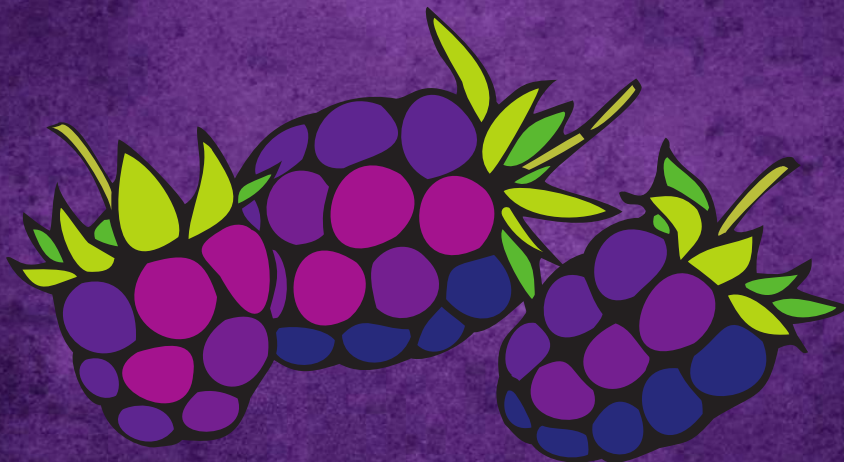
In The Boysenberry Mood

**31 Boysenberry Margarita:
Add boysenberry puree for a
vibrant and flavorful margarita.**



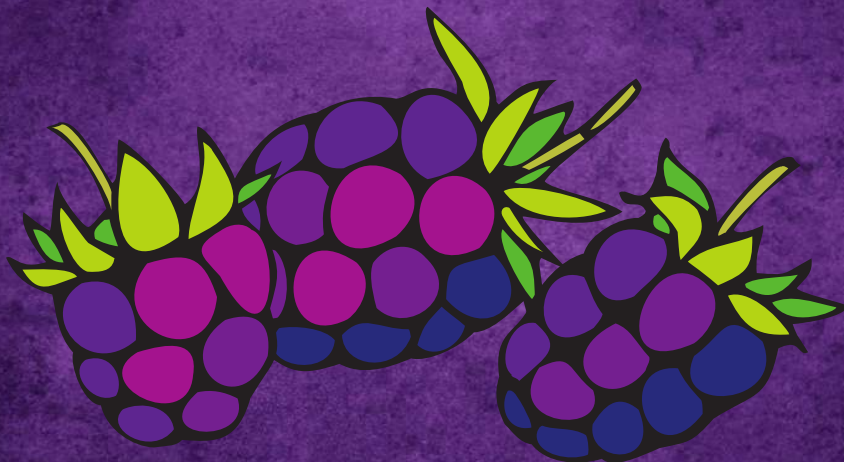
In The Boysenberry Mood

**32 Boysenberry Moscow Mule:
A refreshing combination of
boysenberry, vodka, ginger
beer, and lime.**



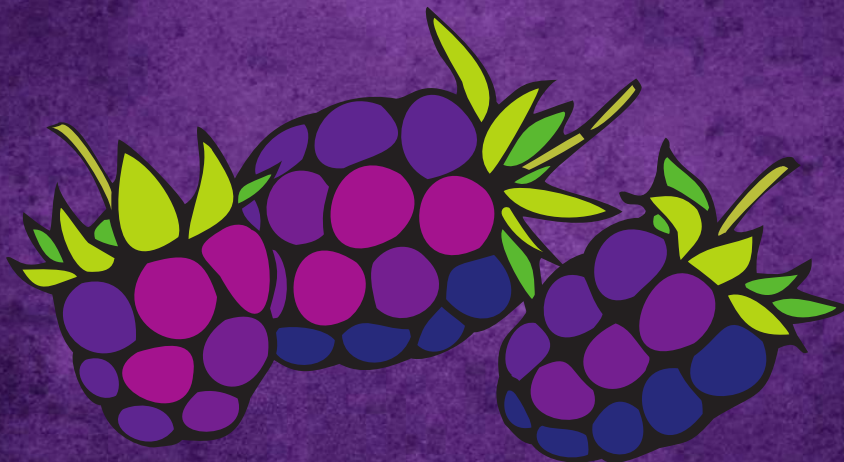
In The Boysenberry Mood

**33 Boysenberry Wine Spritzer:
A light and bubbly drink perfect
for summer.**



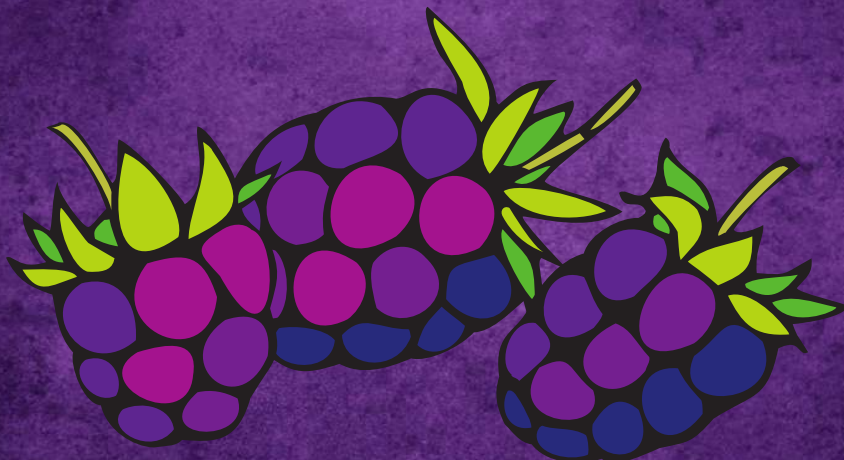
In The Boysenberry Mood

34 Boysenberry Shrub: A concentrated syrup that can be mixed with soda water or alcohol.



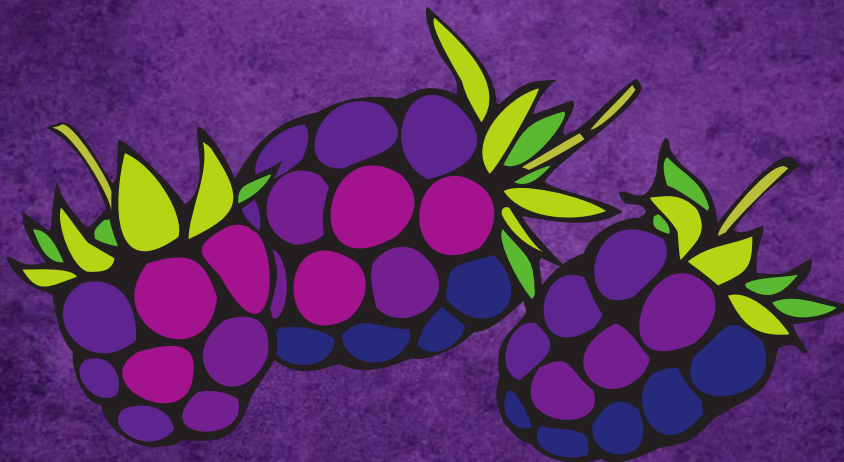
In The Boysenberry Mood

Boysenberry Kombucha: Add boysenberries during the second fermentation for a fruity and probiotic-rich drink.



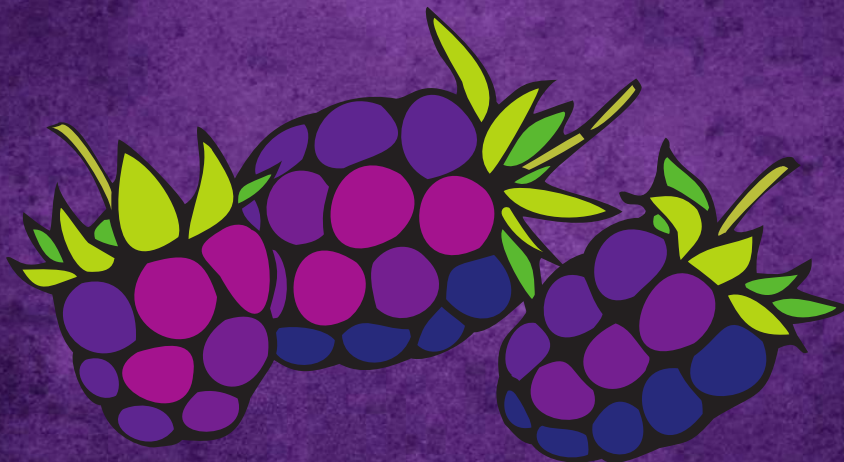
In The Boysenberry Mood

**36 Boysenberry Yogurt Parfaits:
Layer yogurt, granola, and
fresh boysenberries for a
healthy and delicious breakfast.**



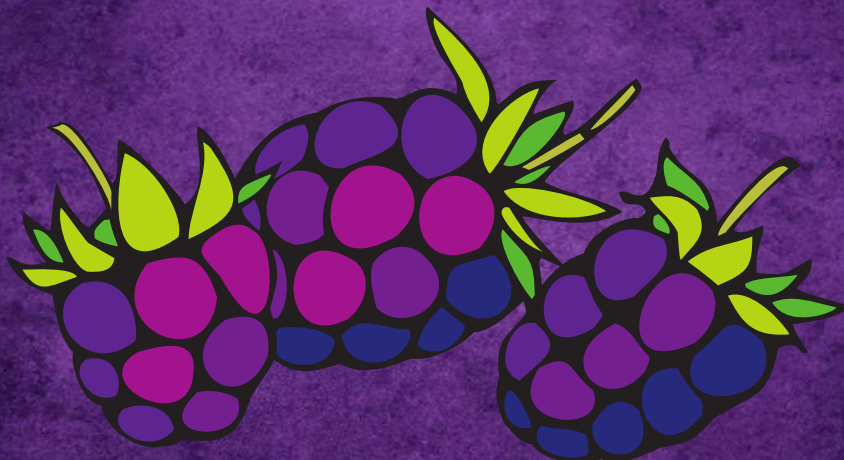
In The Boysenberry Mood

**37 Boysenberry Overnight Oats:
Prepare your breakfast the
night before with oats, milk,
yogurt, and boysenberries.**



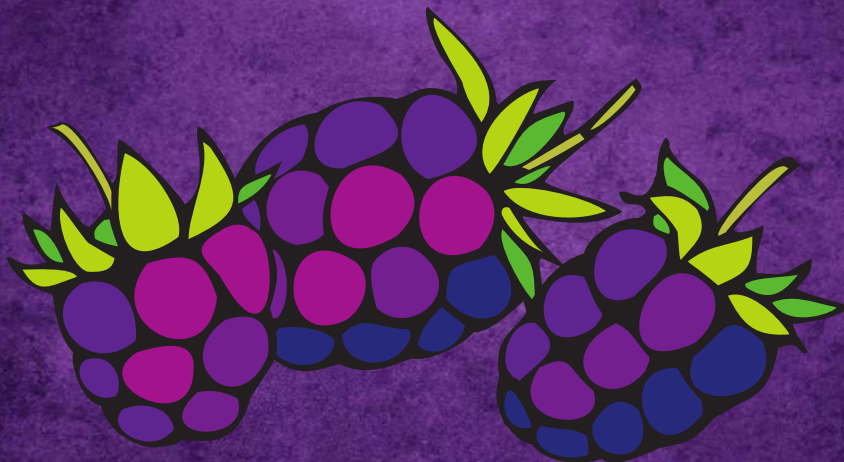
In The Boysenberry Mood

**38 Boysenberry Cereal Bars:
Homemade cereal bars with a
boysenberry twist.**



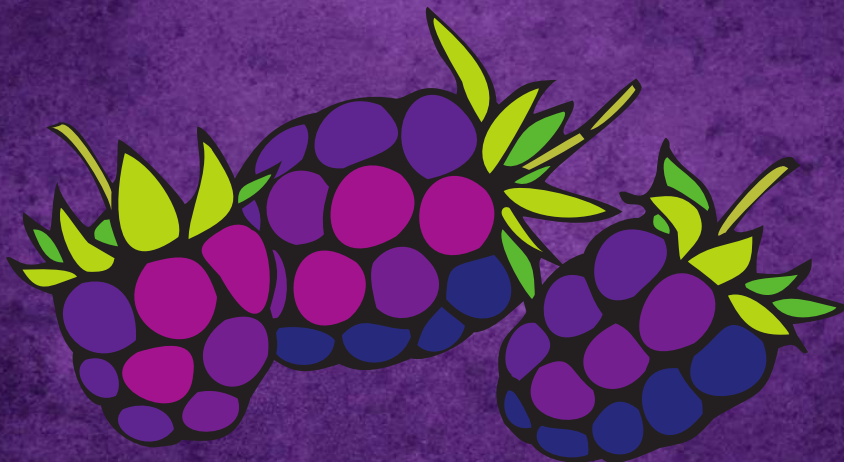
In The Boysenberry Mood

**39 Boysenberry Energy Bites:
Combine oats, nuts, seeds, and
boysenberry jam for a quick
energy boost.**



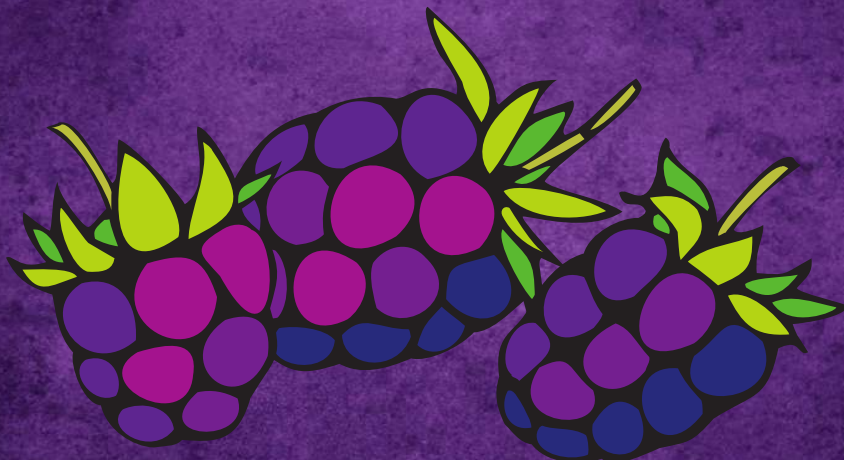
In The Boysenberry Mood

**40 Boysenberry Chia Seed
Pudding: A healthy and easy
dessert or snack**



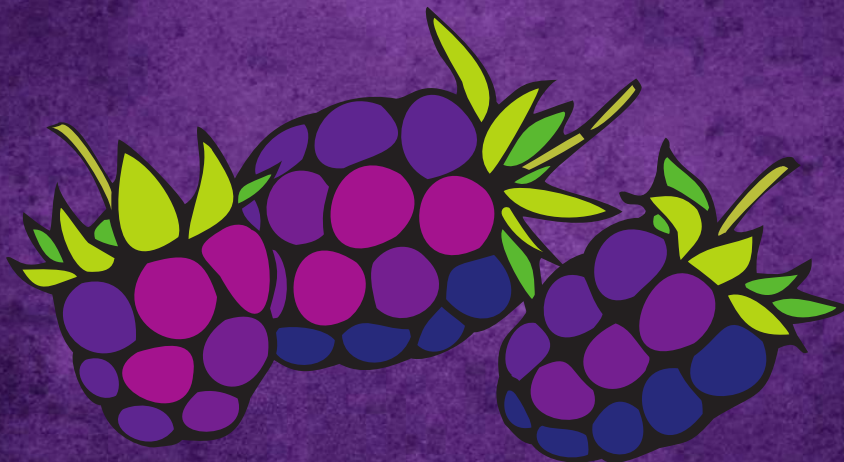
In The Boysenberry Mood

41 Boysenberry Infused Olive Oil: Add boysenberries to olive oil for a unique flavor infusion.



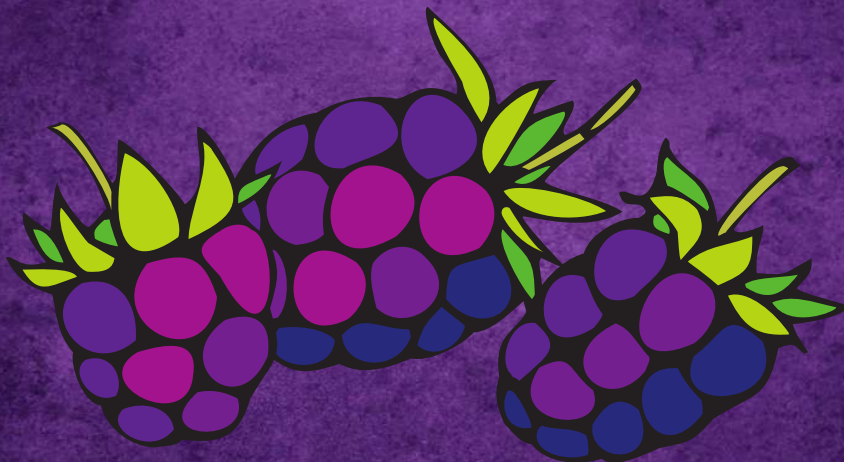
In The Boysenberry Mood

42 Boysenberry Salt: Dehydrate boysenberries and combine them with sea salt for



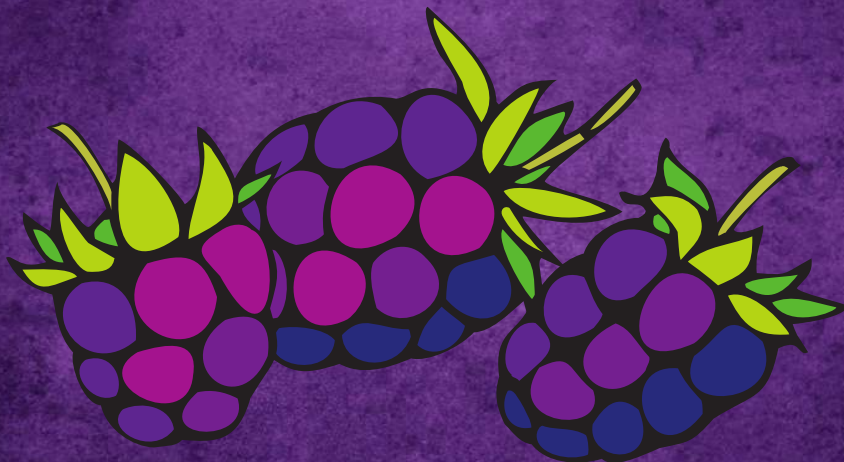
In The Boysenberry Mood

43 Boysenberry Sugar: Grind dried boysenberries with sugar for a flavored sugar.



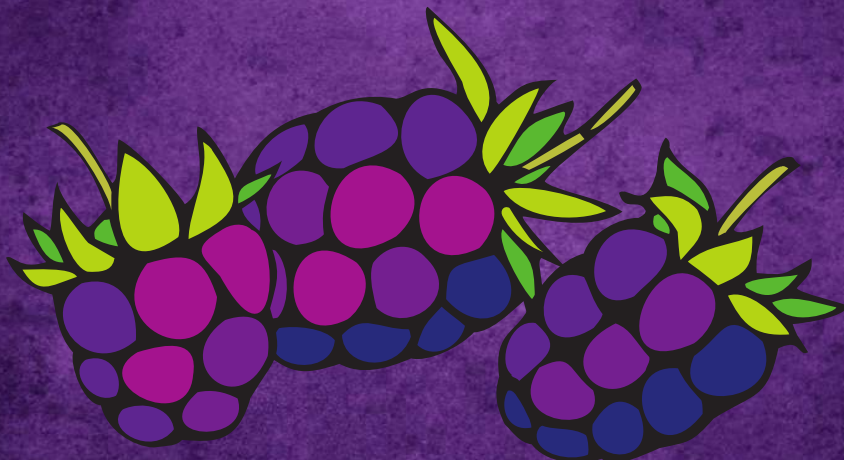
In The Boysenberry Mood

44 Boysenberry Vinegar: Infuse vinegar with boysenberries for a sweet and tangy flavor..



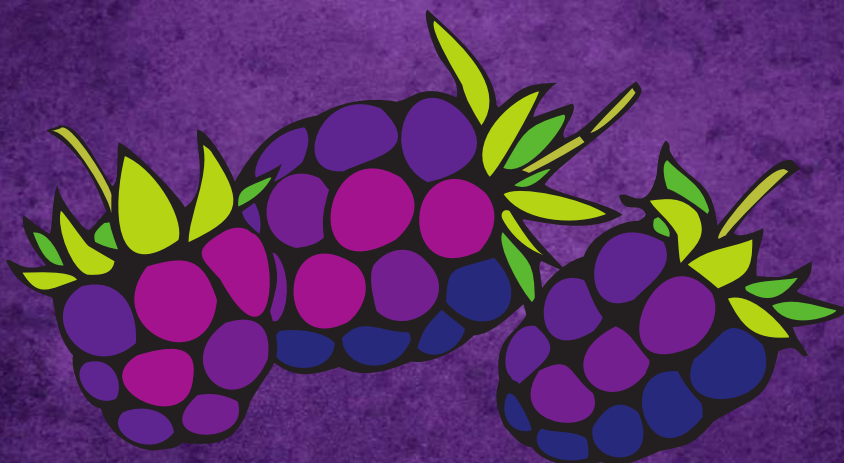
In The Boysenberry Mood

**45 Boysenberry Face Mask: Use
mashed boysenberries as a
natural face mask for
glowing skin.**



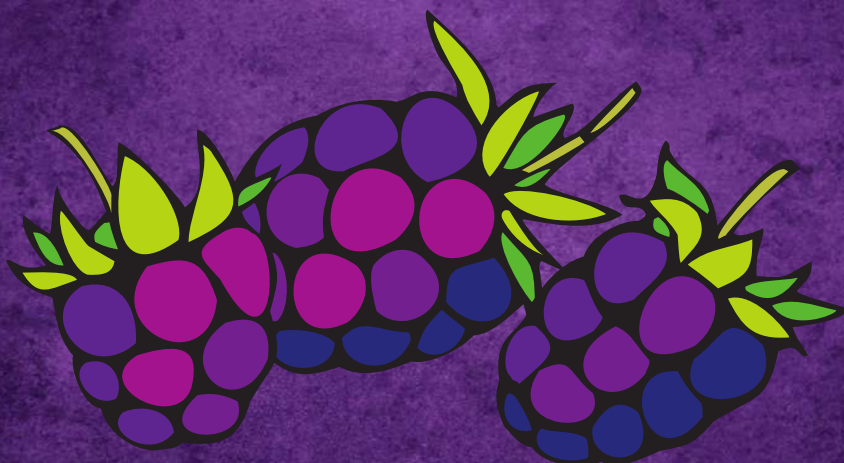
In The Boysenberry Mood

46 Boysenberry Lip Balm: Infuse coconut oil with boysenberries and beeswax for a homemade lip balm.



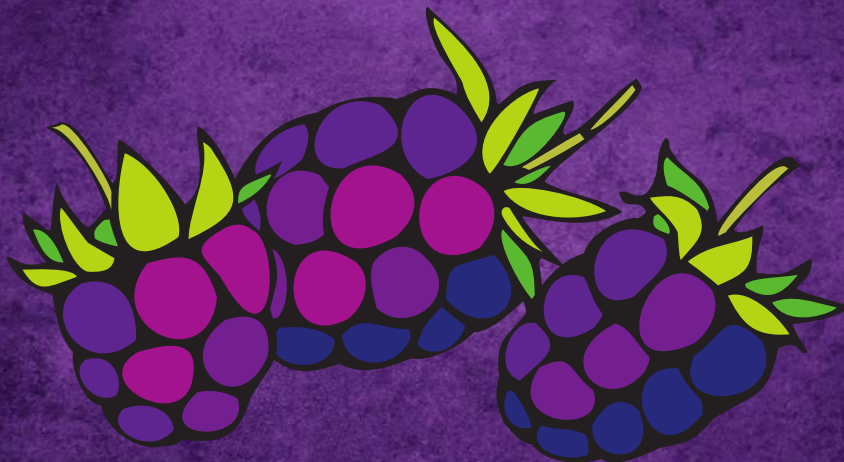
In The Boysenberry Mood

47 Boysenberry Potpourri: Dry boysenberries and combine them with other fragrant ingredients for a homemade potpourri.



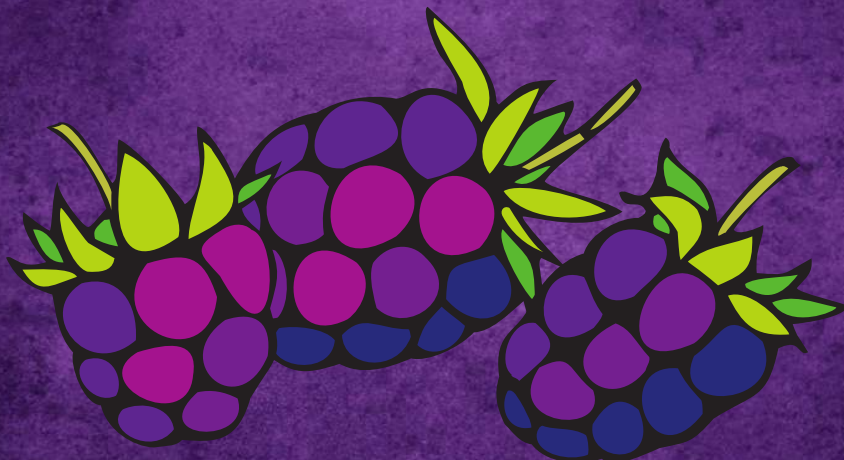
In The Boysenberry Mood

**48 Boysenberry Bird Seed:
Attract birds to your garden
with a special boysenberry-
infused bird seed mix.**



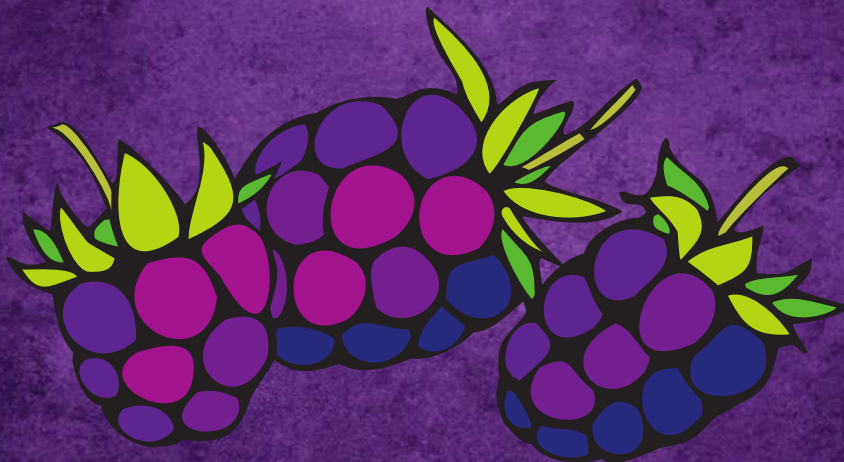
In The Boysenberry Mood

**49 Boysenberry Dog Treats:
Bake homemade dog treats
with a small amount of
boysenberry puree (check with
your vet first).**



In The Boysenberry Mood

**50 Boysenberry Dye: Use
boysenberries to create a
natural dye for fabrics or paper**



In The Boysenberry Mood

From sweet to savory, from simple to sophisticated, these 50 creative boysenberry recipe ideas are just the beginning. Don't be afraid to experiment, get creative, and discover your own unique ways to unlock the deliciousness of this often-overlooked berry. Happy cooking!

