



Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Party-Perfect Appetizers

**Fresh ideas for
spring celebrations**

**Artisan
Grilled Cheese
Inspiration**

TOP TIPS FOR HOSTING AN AT-HOME CHEESE PARTY

LETTER FROM THE EDITOR



It's time to celebrate spring. Even in Wisconsin, we are starting to see signs of the warmer days to come; after a cold and particularly snowy winter, we are ready to trade in our snow shovels for garden tools.

Spring not only means the return of color to our fields but also onto our plates, and this issue features recipes that are a delight for the eyes as well as the taste buds. From asparagus and arugula to radishes and rhubarb—the best of spring's beautiful bounty is reflected throughout

the upcoming pages (and, we won't judge if you skip straight to Sweet Endings to enjoy a slice of Cheddar Blueberry Buckle).

As if the awakening of nature and all of its beauty isn't reason enough to celebrate, there are a lot of other reasons to gather family and friends this season—Easter, Mother's Day, graduations and so many more. Get a start on your menu with our collection of party-perfect appetizers including Strawberry-Gouda Flowers, Shrimp Tostadas with Queso Fresco and Asparagus Bundles with Muenster Cheese.

To round things out, we've got you covered with a few twists, tips and recipes for classic grilled cheese; and we're introducing you to something you may not know about—bread cheese—a delicious, quirky cheese that is perfect for grilling, snacking and pairing with sweet spring fruit.

ICYMI—We also started a new ambassador program, and Wisconsin Cheese fans across the country are hosting cheese parties. In the pages ahead, you'll meet Cheeselandia party host Alyssa Thys, who was kind enough to share her party pics and tell us how she planned the ultimate cheese party with friends.

Spring's here! Let's eat!

Suzanne Fanning

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Grate. Pair. Share.

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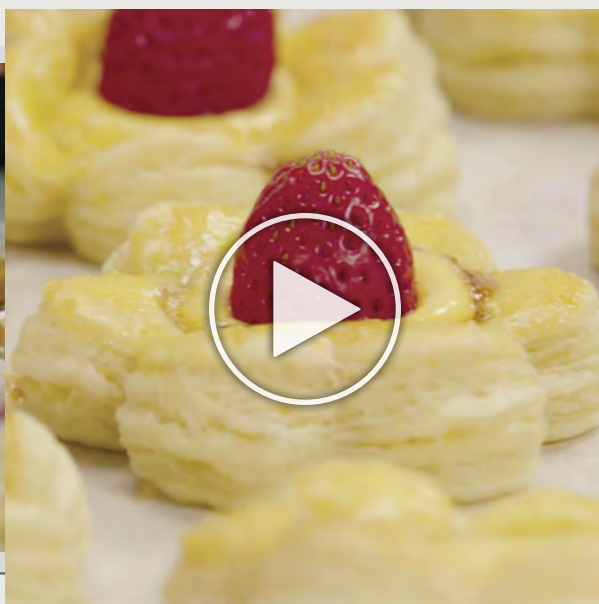
Cheddar Blueberry
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Wisconsin Cheese Company Directory



WISCONSIN TO TABLE

WE ALWAYS BRING THE CHEESE



See our latest recipes in action!
Check out our step-by-step recipe videos—
new recipes added every week!

WisconsinCheese.com



FIRST BITE

Strawberry Shortcake Tarts

MAKES: 16

INGREDIENTS:

- 1 container (8 ounces)
Crave Brothers Farmstead Classics Mascarpone cheese, at room temperature
- 16 mini shortbread tart shells
- 8 strawberries, thinly sliced
- Honey
- Fresh mint

DIRECTIONS:

Stir mascarpone. Pipe or spoon mascarpone into each tart shell. Top with strawberries. Drizzle with honey. Garnish with mint.







Juustoleipa, commonly known as a bread cheese, was recently celebrated by party hosts across the Cheeselandia community. Here, host Phi shared her pairing inspiration (above)—it was a mix of sweet and savory treats with fresh blueberries and strawberries, apricot preserves, chocolate sea salt caramels and crackers. Learn more about preparing, pairing and serving juustoleipa on pages 24-31.



Juustoleipa softens but doesn't melt when warmed, making this cheese an ideal choice for kabobs. Party host Ashley served these easy, grilled cherry tomato, juustoleipa and French bread skewers with a balsamic glaze drizzle and fresh basil garnish.



What do Cheeselandia party hosts do with leftover cheese? Make grilled cheese, of course! Party host Jordan cooked up a sweet-spicy grilled cheese, which featured **Cello® Copper Kettle Cheese**, **Carr Valley Cranberry Chipotle Cheddar** and **Red Barn Cūpola** cheeses, scallions and hot pepper jelly sandwiched between toasted rye bread.



This unique spin on grilled cheese, from Cheeselandia party host Scott, featured juustoleipa as the "bread." The sandwich filling was layered with ham, pepperoni and pickled banana peppers.



A favorite Cheeselandia pairing combined the salty, piquant flavors of blue cheese with sweet accompaniments. Try party host Claudia's spread with blue cheese, dried apricots and dates with honey.

Cheeselandia is a consumer movement celebrating the Wisconsin cheese industry through home parties, hosted by passionate cheese lovers, to spread the word about Wisconsin's famous cheeses far beyond our borders.
Apply to host a Cheeselandia home cheese party at: www.cheeseapplication.com/apply.

Party-Perfect Appetizers

With springtime comes warmer weather, longer days and a season of celebrations with friends and family. From Easter brunch to bridal and baby showers, this collection of party-perfect recipes is best enjoyed in good company. Each special appetizer is simple to prepare, features delicious cheese and pairs easily with a seasonal cocktail. Cheers to spring celebrations!







Alpine-Style and Prosciutto Flatbreads

Serves: 4-6

Ingredients:

- 2 store-bought flatbread crusts or naan flatbreads (about 9 x 7 inches each)
- 6 ounces Roelli Little Mountain cheese (alpine-style), shredded (1 1/2 cups)
- 3 ounces thinly sliced prosciutto, coarsely chopped
- 2 cups fresh baby arugula or baby spinach
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1/2 cup honey
- 1 teaspoon Thai red chili paste

Directions:

Place pizza stone on lower rack in a cold oven. Heat oven to 400°F. Bake stone for at least 30 minutes.

Sprinkle each flatbread with 1/2 cup Little Mountain to within 1/2 inch of edges; top with prosciutto. Sprinkle with remaining Little Mountain. Transfer to stone. (Stone will be hot!) Bake on stone for 10-12 minutes or until crust edges are golden brown and cheese is melted. Transfer to cutting board.

Meanwhile, drizzle arugula with olive oil in a medium bowl. Season with salt and pepper to taste; toss to coat. Combine honey and chili paste in a small bowl. Top flatbreads with arugula; drizzle with honey mixture. Cut into pieces. Serve immediately.



Shrimp Tostadas with Queso Fresco

Serves: 6-8

Ingredients:

- 2 pounds uncooked medium shrimp (31-35), peeled, deveined and tails removed
- 3/4 cup vegetable oil, divided
- 2 teaspoons ground chipotle chili pepper
- Salt and pepper
- 12 "street tacos" mini corn tortillas (5 1/2 inches)
- 1 medium lime, halved
- 4 medium avocados, halved, pitted and peeled
- 12 ounces La Morenita™ Queso Fresco cheese, crumbled (2 cups)
- Fresh cilantro, sliced radishes and lime wedges

Directions:

Combine the shrimp, 1/4 cup vegetable oil and chipotle chili pepper in a large bowl. Season with salt and pepper. Set aside.

Warm the remaining vegetable oil in a large skillet over medium-high heat. Fry tortillas, one at a time, for about 1 minute on each side or until golden brown and crisp. Remove to paper towels to drain. Season with salt.

Drain oil from skillet; cool and discard oil. Add reserved shrimp to pan; cook and stir over medium-high heat for 3-5 minutes or until shrimp turn pink. Remove from the heat; squeeze juice from lime half over shrimp; toss.

Mash avocados with juice from the remaining lime half in a large bowl. Season with salt and pepper to taste; stir.

Spread avocado mixture over tortillas. Top with shrimp and queso fresco. Garnish with cilantro, radishes and lime wedges.







Asparagus Bundles with Muenster Cheese

Makes 10 bundles

Ingredients:

- 6 tablespoons butter, cubed
- 40 fresh asparagus spears, trimmed (about 1 pound)
- Salt and pepper
- 15 sheets phyllo dough, thawed (14 x 9 inches each)
- 4 ounces Nasonville Muenster cheese, shredded (1 cup)

Directions:

Heat the oven to 350°F. Line a 17 x 12-inch baking pan with parchment paper.

Melt butter in a microwave-safe bowl. Drizzle asparagus with 1 tablespoon butter in a shallow, large bowl. Season with salt and pepper; toss to coat.

Unroll phyllo sheets; keep covered with plastic wrap and a damp towel. Place one phyllo sheet on a large cutting board. Lightly brush with butter. Layer two additional phyllo sheets; lightly brush with butter between each sheet. Brush the top sheet with butter. Starting with a long side, fold phyllo sheets into thirds. Cut folded phyllo sheets in half widthwise.

Place 1 tablespoon muenster near a short end of each phyllo strip; top muenster with 4 asparagus spears. Starting at the muenster end, fold strip over asparagus and roll up bundle. Brush the remaining end with butter; roll up to seal. Place on prepared pan seam side down. Repeat with the remaining phyllo sheets, muenster and asparagus.

Brush bundle tops with butter. Bake for 15-17 minutes or until phyllo strips are golden brown and asparagus is tender.

TIP:

When working with phyllo dough, keeping the remaining sheets covered with plastic wrap and a damp towel prevents them from drying out.



Strawberry-Gouda Flowers

Makes 9 pastries

Ingredients:

- 3 ounces Arthur Bay Original Gouda cheese
- 1 box (17.3 ounces) puff pastry, thawed
- 1/3 cup water
- 3 tablespoons strawberry preserves
- 1 egg, lightly beaten
- 9 small fresh strawberries, hulled
- Confectioners' sugar

Directions:

Heat oven to 400°F. Line a 15 x 10-inch baking pan with parchment paper.

Cut gouda into 9 cubes, about 3/4 inch each. Set aside.

Unfold one puff pastry sheet onto a lightly floured surface. Cut out nine pastries with a 3-inch flower cookie cutter. Transfer to prepared pan; chill flowers. Repeat unfolding and cutting steps with the remaining pastry. Cut windows, removing centers from nine flowers with a 1 1/2-inch round cookie cutter. Save pastry scraps for a different dish.

Brush edges of the solid flowers with water; top with window flowers. Place 1/2 teaspoon strawberry preserves into the center of each flower; top centers with reserved gouda cubes.

Brush egg wash on the pastry of each flower. Bake for 10 minutes. Press a strawberry into the center of each flower. Bake for 4-5 minutes longer or until golden brown. Cool slightly on a wire rack. Dust with confectioners' sugar. Serve warm.







CHEERS TO CHEESE

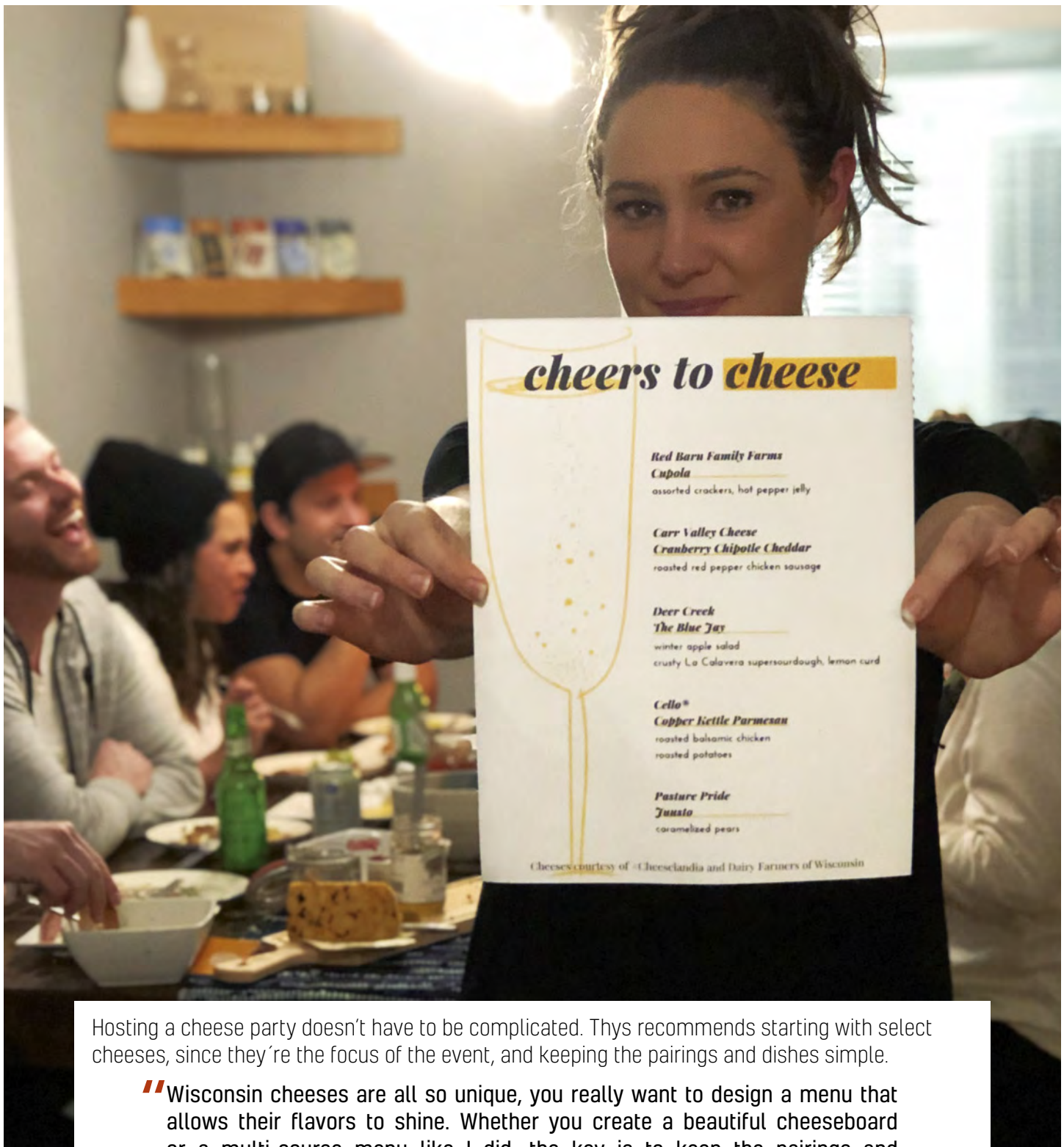
A love for cooking and exploring new flavors inspired Alyssa Thys to apply to host a Cheeselandia home party. Supported by Dairy Farmers of Wisconsin, Cheeselandia is a consumer movement that celebrates Wisconsin's cheese industry. Avid cheese lovers introduce Wisconsin cheese to family and friends by hosting home parties.

Once selected, Thys took her Cheeselandia party to the next level, challenging herself to create a multi-course dining experience by preparing a dish or pairing to showcase the unique flavor and texture of each Wisconsin cheese. She shared her menu and top hosting tips with us to help recreate an impressive Wisconsin cheese experience at home.



Thys' guests loved the party and commented on how much they enjoyed the unique cheese flavors, thoughtful pairings and unexpected surprises like grilled cheese for dessert.

“Loving cheese is such a daily act for me that it was really fun to create a whole party centered around it.”



Hosting a cheese party doesn't have to be complicated. Thys recommends starting with select cheeses, since they're the focus of the event, and keeping the pairings and dishes simple.

“Wisconsin cheeses are all so unique, you really want to design a menu that allows their flavors to shine. Whether you create a beautiful cheeseboard or a multi-course menu like I did, the key is to keep the pairings and ingredients simple. The quality of the cheese will do all the heavy lifting.”



Thys' top tip for at-home cheese party success? Set expectations.

“When you are hosting guests for an at-home cheese party, make sure you set expectations for the experience: Light, cheesy bites or a four-course meal? Cocktails, mocktails or bring-your-own? You can't go wrong when you entertain with cheese. But, once you have a plan in place, let your guests know what to expect.”



Thys' favorite dish of the evening was a crisp, apple salad featuring **Deer Creek® The Blue Jay™** cheese.

“The Blue Jay had such a wonderful flavor. It's everything you love about blue cheese with the added botanical bliss of juniper berries.”

Thys paired The Blue Jay in a salad with red leaf lettuce, apples, pecans, shaved celery and figs.



To allow guests to fully experience the unique flavors of the cheeses, Thys displayed a simple grazing board as the centerpiece of her dining table. Each cheese was paired with an accompaniment. **Carr Valley Cranberry Chipotle Cheddar** was paired with roasted red pepper chicken sausage; **Red Barn Cūpola** was served with hot pepper jelly; and The Blue Jay was paired with lemon curd.



Warm juustoleipa cheese was paired with sweet, caramelized pears.



Thys intentionally kept her beverage pairings simple to allow the flavors of the food to shine. She set up a self-serve beverage station, offering a selection of beer and wine with light flavor profiles (pilsner, sparkling wine and pinot grigio). The drinks complemented the cheeses without overpowering them.

Beautiful, Buttery Bread Cheese

Juustoleipa (means bread cheese), is native to Scandinavia, and it's so wildly original that even the most devout cheese lovers likely haven't heard of it before.

The name is unique but fun to say. We recommend ***hoo-stah-lee-pa, you-stay-lay-PA*** or bread cheese, and even juusto, if that's easier.

It's not a traditional cheese. As part of the cheesemaking process, it's baked in special ovens, and the heat caramelizes the sugars on the outside of the cheese. It has a signature light brown "crust." And it's that toasty crust, much like bread, that gives juustoleipa its name.

This delicious cheese doesn't melt like you'd expect but beautifully softens. While it can be served cold or warm, most prefer its flavor and texture when warm. It has a soft, buttery texture and mild, slightly sweet flavor. Warming juustoleipa is easy—you can use a microwave, the stovetop or even a grill! Read on for recipes and pairing ideas.

Fun Juusto Fact

When served cold, juusto has a distinctive "squeak" similar to fresh cheese curds.





Warmed Juustoleipa with Strawberry-Rhubarb Jam

SERVINGS: 8

Ingredients:

- 3 cups chopped rhubarb
- 1 1/2 cups halved fresh strawberries
- 1 cup sugar
- 1 tablespoon lemon juice
- 2 packages (6 ounces each)
**Brunkow's Brun-uusto™ Baked
Cheese (juustoleipa)**
- Oat crackers

Directions:

Bring the rhubarb, strawberries, sugar and lemon juice to a boil in a large saucepan over medium-high heat, stirring frequently. Reduce heat to low; simmer for 40–45 minutes or until the fruit has softened and mixture has thickened, stirring occasionally. Remove from the heat. Cool for 10 minutes. Transfer to jars or refrigerator containers. Let stand until cooled to room temperature.

Warm juustoleipa in a large, nonstick skillet over medium heat; cook for 2–3 minutes on each side or until warmed through. Transfer to a cutting board. Cut juustoleipa into slices; serve warm with jam and crackers.

Store any leftover jam in the refrigerator for up to 2 weeks.



Fun Juusto Fact

Traditionally, juusto was enjoyed warm,
dunked in coffee for breakfast.

Fun Juusto Fact

Juustoleipa is available in a variety of flavors from Italian, jalapeno to bacon.



A glass of beer with a thick head of foam sits on a dark surface. In the foreground, a white plate holds a portion of food, including a slice of potato and a red bell pepper. The background is a solid dark grey.

Gilled Juustoleipa and Veggie Burgers

SERVINGS: 4

Ingredients:

- 1 small eggplant, cut into 1/2-inch slices
- 1 medium sweet red bell pepper, cut into 1/2-inch strips
- 2 tablespoons olive oil
- Salt and pepper
- 2 packages (6 ounces each) **Pasture Pride Juusto Italiano™ Baked Cheese (juustoleipa)**
- 4 pretzel buns, split and toasted
- 1/4 cup prepared pesto

Directions:

Heat grill to medium.

Drizzle eggplant and red bell pepper with olive oil in a large bowl; toss to coat. Season with salt and pepper. Transfer vegetables to a lightly greased grill grid; place on grill grate. Grill vegetables, covered, over medium heat for 10–12 minutes or until tender, turning occasionally. Remove vegetables from grill grid; keep warm.

Arrange juustoleipa side by side on grill grid; place on grill grate. Grill, covered, for 2–3 minutes on each side or until warmed through. Transfer to a cutting board; cut each juustoleipa slab in half.

Spread buns with pesto; top with juustoleipa and vegetables.

Juustoleipa and Chicken Bowls

SERVINGS: 2

Ingredients:

Apple-Honey Vinaigrette:

- 1/4 cup apple cider vinegar
- 1/4 cup honey
- 1 teaspoon ground chipotle chili pepper
- 1 teaspoon soy sauce
- 1/2 cup extra virgin olive oil
- Salt and pepper to taste

Juustoleipa and Chicken Bowls:

- 1 pouch (8.5 ounces) ready-to-prepare quinoa and brown rice blend with garlic
- 4 ounces **Carr Valley Bread Cheese (juustoleipa)**, cut into 1/2-inch cubes
- 1 cup shredded cooked chicken
- 1 cup cherry tomatoes, halved
- 3 green onions, chopped

Directions:

Apple-Honey Vinaigrette:

Combine the apple cider vinegar, honey, chipotle chili pepper and soy sauce in a medium bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Set aside.

Juustoleipa Chicken Bowls:

Cook quinoa-rice blend according to package directions. Place juustoleipa on a microwave-safe plate; microwave on high for 20-25 seconds or until warm.

Divide quinoa-rice blend between two serving bowls; top each with half of the juustoleipa, chicken and tomatoes. Drizzle with reserved vinaigrette; toss to coat. Sprinkle with green onions.



A close-up photograph of a bowl filled with a quinoa salad. The salad consists of cooked quinoa, shredded salmon, cubed and pan-fried halloumi cheese, halved cherry tomatoes, and sliced green onions. The bowl is dark-colored and sits on a light-colored, textured surface. In the top right corner, there is a decorative white box containing the text 'Fun Juusto Fact' and a short paragraph about the cheese.

Fun Juusto Fact

It's a semi-soft cheese, which was originally produced in northern Finland and Sweden.

Cheese Prep:

CHEESE TASTING NOTES

Do you ever find yourself searching for the right words to describe your favorite cheese? You aren't alone! Cheese has a vocabulary all its own to describe subtle (and not so subtle!) flavor nuances. Expanding your cheese vocabulary isn't just helpful—it's also fun! Get ready to impress your friends with these tasting notes for common cheese varieties.



GOUDA

Gouda has **CARAMEL** and **BUTTERSCOTCH** notes that taste similar to cooked sugar and intensify with age.





ALPINE-STYLE CHEESE

Alpine-style cheese is often described as **NUTTY** with a flavor similar to toasted hazelnuts. You might also find **GRASSY** notes that taste like freshly cut grass or pasture.

MOZZARELLA


A mild cheese like mozzarella is often described as **MILKY**, with flavors similar to cream or whole milk, and **BUTTERY**. These notes are smooth and creamy—similar to butter.

Cheese Prep:



PARMESAN

Aged cheeses such as parmesan can be **SWEET**, with flavors like caramel or toffee, and **FRUITY**. The fruity notes can taste like pineapple.



LIMBURGER

A washed-rind cheese like limburger has a particularly assertive flavor that's often described as **PUNGENT**. It can also taste **EARTHY** with notes of fresh mushrooms.

CHEESE TASTING NOTES

AGED CHEDDAR

Aged cheddars have a **COMPLEX**, fuller flavor that's sharper but pleasing and differs with every bite. As the cheese ages, the notes are often described as **BROTHY** or **BEEFY**.

BLUE

Blue cheeses are known for their **PIQUANT** sometimes **EARTHY** flavors, which range from mild to strong. They can also be described as **RICH**, referring to their decadent, creamy flavor and texture.



SWEET AND SAVORY BRUNCH CHEESEBOARD

Delight guests with a brunch-themed cheeseboard that features both sweet and savory flavors.

HENNING'S GOLDEN
FENUGREEK CHEDDAR

SARTORI
ESPRESSO
BELLAVITANO®





ROTH DILL HAVARTI

**PINE RIVER
TOASTED ONION
COLD PACK CHEESE**

On the sweet side, pair **Sartori Espresso BellaVitano®** and **Henning's Golden Fenugreek Cheddar** with store-bought crepes, fresh strawberries, strawberry preserves and whipped heavy cream drizzled with honey.

Savory flavors include **Roth Dill Havarti** and **Pine River Toasted Onion Cold Pack cheese**—serve with bagel crisps, peppered smoked salmon, sliced cucumbers and fresh dill.





GRILLED CHEESE GREATNESS

Do you aspire to create the tastiest and most sublime, gourmet grilled cheese sandwich? Achieving grilled cheese perfection starts with the best Wisconsin cheese and butter. Experiment using our cooking tips and recipes to turn your ordinary sandwich into an exciting, culinary masterpiece.



SHRED FOR SUCCESS.

Shredded cheese melts faster and evenly.

AMP UP THE CHEESE.

Explore a world of cheese all crafted in Wisconsin; your taste buds will be glad you did!

Semi-soft cheeses such as gouda, fontina and monterey jack, as well as semi-hard cheeses such as cheddar and swiss, are excellent choices for melting.

Crumbly cheeses like feta or blue are great for adding a burst of flavor.

Spice things up with a **flavored cheese** like pepper jack, dill havarti or chipotle gouda.





BUTTER IT UP.

Spread the outsides of bread slices with softened butter for the perfect toasted brown color and buttery flavor.

VARY YOUR BREAD.

Explore options such as brioche, white, wheat or cinnamon raisin to add just a touch of sweetness.

USE DAY-OLD BREAD.

Its firm texture will help to support the cheese and other ingredients.

KEEP IT COVERED.

Use a skillet with a cover for cooking—covering the sandwich helps to lock in the heat and melt the cheese faster.



ULTIMATE THREE-CHEESE GRILLED CHEESE

SERVINGS: 4

INGREDIENTS:

- 8 slices firm white bread
- 4 ounces **Decatur Dairy Cheddar cheese**, shredded (1 cup)
- 4 ounces **Maple Leaf Gouda cheese**, shredded (1 cup)
- 4 ounces **Burnett Dairy™ Hot Pepper Jack cheese**, shredded (1 cup)
- 4 tablespoons butter, softened

DIRECTIONS:

Top four slices of bread with cheddar, gouda and pepper jack. Top with remaining bread. Spread the outsides of sandwiches with butter.

Toast one sandwich, covered, in a warm, large skillet over medium heat for 2-3 minutes or until the side is golden brown. Flip sandwich; cook, uncovered, 2-4 minutes longer or until bread is lightly golden brown and cheeses are melted. Repeat with remaining sandwiches.









RASPBERRY- FONTINA GRILLED CHEESE

SERVINGS: 4

INGREDIENTS:

- 8 slices brioche bread
- 1/2 cup (4 ounces) **Cello® Rich and Creamy Mascarpone cheese**, at room temperature
- 8 ounces **Scray Fontina cheese**, shredded (2 cups)
- 1/2 cup raspberry preserves
- 4 tablespoons butter, softened

DIRECTIONS:

Spread four slices of bread with mascarpone; layer each with 1/2 cup fontina. Spread raspberry preserves on the remaining bread. Top fontina with bread slices preserves side down. Spread the outsides of sandwiches with butter.

Toast one sandwich, covered, in a warm, large skillet over medium heat for 2-3 minutes or until the side is golden brown. Flip sandwich; cook, uncovered, 2-4 minutes longer or until bread is lightly golden brown and cheeses are melted. Repeat with remaining sandwiches.



NACHO GRILLED CHEESE

SERVINGS: 4

INGREDIENTS:

- 8 slices artisan whole grain bread
- 6 ounces **Cedar Grove Organic Monterey Jack** cheese, shredded (1 1/2 cups)
- 1/2 cup crushed tortilla chips
- 4 tablespoons pickled jalapeno pepper slices
- 6 ounces **Cedar Grove Organic Monterey Jack with Jalapeno Peppers** cheese, shredded (1 1/2 cups)
- 4 tablespoons butter, softened

DIRECTIONS:

Top four slices of bread with monterey jack, tortilla chips, jalapenos and pepper jack. Top with remaining bread. Spread the outsides of sandwiches with butter.

Toast one sandwich, covered, in a warm, large skillet over medium heat for 2-3 minutes or until the side is golden brown. Flip sandwich; cook, uncovered, 2-4 minutes longer or until bread is lightly golden brown and cheeses are melted. Repeat with remaining sandwiches.





SWEET ENDINGS

Cheddar Blueberry Buckle

Servings: 8-10

Ingredients:

- 1/2 cup (1 stick) butter, softened
- 1 cup sugar
- 1 egg
- 6 ounces **Henning's Blueberry Cobbler Heritage Cheddar cheese**, shredded (1 1/2 cups)
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 3/4 cup buttermilk
- 2 1/2 cups fresh or frozen blueberries

Topping:

- 1/4 cup all-purpose flour
- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon
- 4 tablespoons cold butter
- Sweetened whipped cream

Directions:

Heat oven to 350°F.

Cream butter and sugar in a large bowl until light and fluffy. Beat in egg and cheddar until blended.

Combine the flour, baking powder and cinnamon in a medium bowl; gradually add to butter mixture alternately with the buttermilk. Fold in blueberries. Transfer batter to a greased 9-inch springform pan.

For topping, combine the flour, sugar and cinnamon; cut in butter until crumbly. Sprinkle over batter.

Bake for 50-55 minutes or until center is set and a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 20 minutes. Carefully run a knife around edges of pan; remove sides of pan.

Garnish with whipped cream.





LEAVE US A RECIPE REVIEW

*We hope you enjoy the recipes in this issue as much as we do.
If you try a recipe, we'd love to hear about it!
Please leave a recipe review at [WisconsinCheese.com/Recipes](https://www.WisconsinCheese.com/Recipes).*



WISCONSIN CHEESE COMPANY

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W&W Dairy, Inc.

Wakker Cheese

Westby Cooperative Creamery

Weyauwega Cheese

Weyauwega Star Dairy, Inc.

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Widmer's Cheese Cellars, Inc.

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Wisconsin Aging & Grading Cheese, Inc.

Wisconsin Cheese Group

Wisconsin Dairy State Cheese Company

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Wohlt Cheese

Yellowstone Cheese, Inc.

Zimmerman Cheese, Inc.



Why Wisconsin? That's an easy one.

Wisconsin is one of those places that does one thing better than anyone else anywhere. We've been making cheese in Wisconsin for over 175 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

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