

Quick & Easy

THE COSTCO WAY

Mixed Berry Galette

Makes 2 servings

Mixed Berry Filling ingredients:

1 cup California Giant Berry Farms blackberries
1 cup California Giant Berry Farms blueberries
1 cup California Giant Berry Farms strawberries, hulled and halved
4 Tbsp sugar
2 Tbsp flour

Instructions:

In a large bowl, combine blackberries, blueberries, strawberries, sugar and flour.

Galette ingredients:

Premade pie crust dough
Mixed Berry Filling
1 egg
1 Tbsp milk
1 to 2 tsp sugar
Zest of ½ lemon

Instructions:

Preheat oven to 425 F. On a floured surface, roll out dough into a 12 to 13-inch circle. Place on a large baking sheet. Place Mixed Berry Filling in the middle of the dough. Spread out, leaving about 2 to 3 inches to the edge without berries. Fold the extra dough over the top of the berries and crimp. In a small bowl, whisk egg and milk. Brush over the top of the dough edges. Sprinkle sugar and lemon zest. Bake for 30 to 35 minutes. Allow to completely cool before serving.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Strawberry & Blueberry Creamsicles

Makes 10 servings

Ingredients:

10 ice pop molds

2 cups orange juice

1 cup heavy cream or half-and-half

Powdered sugar (optional)

12 California Giant Berry Farms strawberries, hulled and thinly sliced

1 cup California Giant Berry Farms blueberries

Instructions:

In a glass measuring cup with a pourable spout, combine orange juice and cream. Whisk in powdered sugar for added sweetness. In ice pop molds, add strawberries and blueberries. Pour the juice mixture into the popsicle molds. Insert a popsicle stick. Freeze for 2 to 3 hours, or until firm. Run the molds under warm water for 30 seconds to loosen the popsicles.

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