



# TAUNY 2014 Dairy Princess Buttermilk Baking Recipe Swap



## Lemon Blueberry Buttermilk Sherbet Modern-Pastries.com

### Ingredients

1 cup frozen blueberries  
½ cup granulated sugar  
Zest (approx 2 tablespoons) and juice (approx ¼ cup) from 2 lemons  
4 cups buttermilk

### Directions

Combine the blueberries, sugar, lemon zest, and lemon juice in a small saucepan over medium heat.

Bring to a simmer and cook until the sugar has dissolved into a rich, blueberry syrup. Cool to room temperature.

Transfer the mixture to a blender, and puree.

Pour the mixture through a fine mesh strainer.

Stir in the buttermilk and refrigerate for a few hours so the mixture cools.

Churn the sherbet in an ice cream machine according to the manufacturer's instructions

### The Story

Catherine Brownell is a senior at Potsdam High School. She has combined her love of baking with her photography in a blog called Modern Pastries ([www.modern-pastries.com](http://www.modern-pastries.com)). Her blog begins: "Full of new ideas and an urge to bake I hope to share lots of delicious recipes and beautiful pictures with you."