

# BLUEBERRY SHERBET WITH LEMONADE MAGIC SHELL

## INGREDIENTS:

### FOR SHERBET:

- 5 cups frozen blueberries
- 1 cup coconut milk
- 1 cup sugar
- 1 teaspoon lemon juice
- $\frac{1}{8}$  teaspoon salt
- 1  $\frac{1}{2}$  teaspoon **LorAnn Compounded Naturals Blueberry flavor**

### FOR MAGIC SHELL:

- 6 oz. white chocolate, chopped
- 2 tablespoons Coconut Oil (Flavorless)
- $\frac{1}{2}$  teaspoon **LorAnn Compounded Naturals Lemonade flavor**
- LorAnn Yellow Liquid Gel Food Coloring, optional**



## DIRECTIONS:

### FOR SHERBET:

1. Place blueberries, coconut milk, sugar, lemon juice, salt, and **natural blueberry flavor** into a blender.
2. Blend until very smooth and creamy.
3. Pour mixture into an ice cream maker and process according to manufacturers suggestion.
4. Pour into loaf pan and cover with plastic wrap. Freeze for at least 5 hours or overnight.

### FOR MAGIC SHELL:

1. Combine the chopped white chocolate and coconut oil in a microwave-safe bowl or Pyrex® measuring cup. Melt in the microwave on 50% power in 30-second intervals, stirring after each. Continue until melted and smooth.
2. Stir in **natural lemonade flavor** and add **yellow gel food coloring**, if desired.
3. Cool to room temperature, until mixture is the consistency of buttermilk.
4. Spoon lemonade shell mixture over scoops of blueberry sherbet. Shell will harden in a few seconds.

Note: Store in an airtight container for up to 2 weeks. Rewarm in the microwave at 50% power for 30 seconds or until mixture is pourable.

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