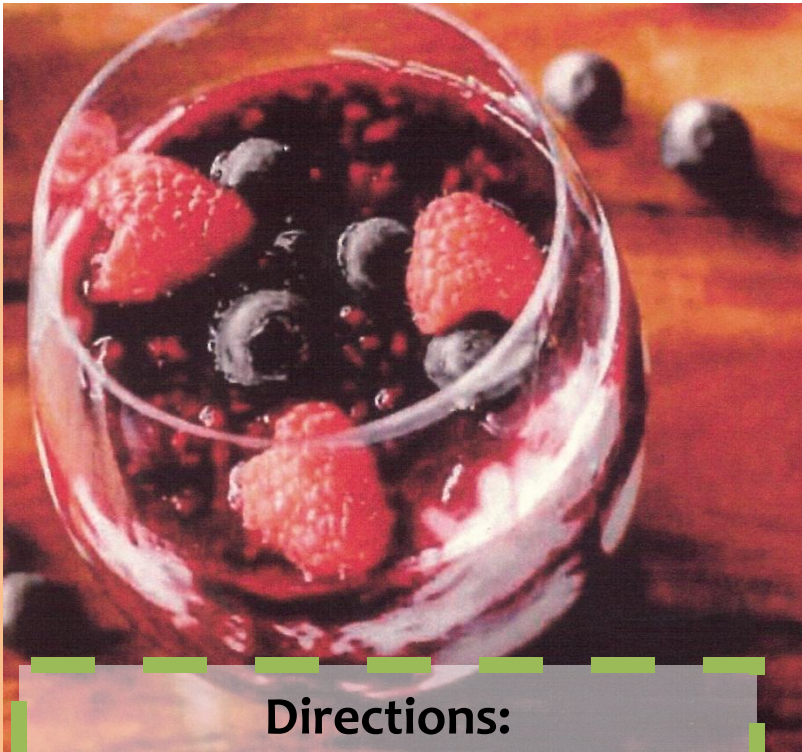


# Cookin' Up the Blues

29th Annual Texas Blueberry Festival presented by Tipton Ford-Lincoln

## *Blueberry Compote Parfaits*



### Ingredients:

- 2 Cups blueberries
- 2 cup raspberries
- 2 tablespoons sugar
- 4 cups vanilla nonfat Greek yogurt

### Directions:

In a saucepan, heat the blueberries, raspberries, and sugar. Use a spoon to mash and stir the berries continuously until they are well combined and reach a slow boil.

In a parfait glass or dessert bowl, layer 1/2 cup yogurt and 1/4 cup of the berry mixture ; then layer another 1/2 cup yogurt and 1/4 cup of the berry mixture. Repeat the layering process in three more bowls. Serve.



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## Lemon Blueberry Bread

### Directions:

Preheat oven to 350°F and line a 9" x 5" loaf pan with parchment paper (or lightly grease with butter)

In a medium bowl, whisk the flour, baking powder, and salt. Set aside.

In the bowl of an electric mixer, blend together the melted butter, sugar, eggs, vanilla, lemon zest, and lemon juice. Mix until well combined.

While slowly mixing, add flour mixture and milk in two batches (some flour, then some milk, then the rest of the flour and the rest of the milk). Stop mixing as soon as it's just combined.

Rinse off the blueberries (if using fresh) so they have a bit of moisture on them, then, in a small bowl toss the blueberries and 1 T. flour. This flour coating will prevent the blueberries from sinking to the bottom of your loaf while baking.

Add the flour coated berries to the batter and gently but quickly stir, by hand, to combine.

Immediately pour batter into prepared pan and bake for 55-65 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Cool bread in the pan for about 30 minutes, then move to a wire cooling rack with a baking sheet below (to catch the glaze you're about to add)

Prepare the glaze by simply whisking together the melted butter, powdered sugar, lemon juice, and vanilla. Pour glaze over the loaf. Allow to set a few minutes, then enjoy!

Note- If baking the day before serving, wrap cooled loaf in plastic wrap and store at room temperature WITHOUT the glaze. Then, mix up and add the glaze the day of serving

### Ingredients:

- 1 and 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup unsalted butter, melted
- 1 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract
- 2 teaspoons fresh grated lemon zest
- 2 tablespoons fresh lemon juice
- 1/2 cup milk
- 1 cup fresh or frozen blueberries
- 1 tablespoons all-purpose flour

### Lemon Glaze

- 2 tablespoons butter, melted
- 1/2 cup powdered sugar
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon vanilla extract



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## Blueberry Basil Skillet Sweet Cornbread



### Directions:

Preheat oven to 400° F. Grease a 10 inch cast-iron skillet

In a large bowl, whisk together flour, cornmeal, baking powder, baking soda, and salt. In a medium bowl, whisk together buttermilk, eggs, brown sugar, and 1/4 cup honey. Make a well in center of flour mixture; add buttermilk mixture, folding just until combined. Fold in 1 cup blueberries, melted butter, and basil just until combined. Pour batter in to prepared pan, smoothing top with an offset spatula.

Bake for 5 minutes. Remove from oven, and top with remaining 1/2 cup blueberries. Bake until golden brown and a wooden pick inserted in center comes out clean, 15 to 17 minutes more. Let cool in skillet on a wire rack for 10 minutes.

In a small bowl, beat softened butter and 1 tablespoon honey with a mixer at medium speed until creamy, about 1 minute. Spread on a plate, and top with remaining 1 tablespoon honey. Use a thin spatula to loosen cornbread from skillet, or cut in pan. Serve with whipped honey butter. Garnish with blueberries and basil, if desired.

### Ingredients:

- 1 1/4 Cups all-purpose flour
- 1 1/4 cups plain cornmeal
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 1/4 cups whole buttermilk, room temperature
- 2 large eggs, room temperature
- 1/4 cup firmly packed light brown sugar
- 1/4 cup plus 2 tablespoons honey, divided
- 1 1/2 cups fresh blueberries, divided
- 1/4 cup unsalted butter, melted and slightly cooled
- 3 tablespoons chopped fresh basil
- 1/2 cup unsalted butter, softened
- Garnish: fresh blueberries, basil leaves

Makes 1 (10-inch) skillet

