

5 Easy Fruit Sorbets – Dairy Free Summer Desserts!

Sorbet Syrup

1 cup sugar
1/2 cup water

In a small saucepan over medium heat, combine the sugar and water. Heat the mixture, stirring constantly, until all of the sugar has dissolved. Allow the syrup to cool completely before using to make sorbet.

Raspberry Mango

3 cups frozen mango
1 cup frozen raspberries
2-3 tablespoons sorbet syrup

Place the mango, raspberries and syrup into a food processor and blend until smooth. Serve immediately or place in the freezer for 1 to 2 hours until it firms up. Enjoy!

Very Berry

4 cups frozen mixed berries
2-3 tablespoons sorbet syrup

Place the berries and syrup into a food processor and blend until smooth. Serve immediately or place in the freezer for 1 to 2 hours until it firms up. Enjoy!

Cucumber Melon

3 cups frozen honeydew
1 cup frozen cucumber
2-3 tablespoons sorbet syrup

Place the honeydew, cucumber and syrup into the food processor and blend until smooth. Serve immediately or place in the freezer for 1 to 2 hours until it firms up. Enjoy!

Peach Basil

4 cups frozen peaches
2-3 basil leaves
2-3 tablespoons sorbet syrup

Place the peaches, basil and syrup into a food processor and blend until smooth. Serve immediately or place in the freezer for 1 to 2 hours until it firms up. Enjoy!

Piña Colada

4 cups frozen pineapple
1/4 cup coconut milk
2-3 tablespoons sorbet syrup
1 lime, zest and juice

Place the pineapple, coconut milk, syrup, lime zest and juice into a food processor and blend until smooth. Serve immediately or place in the freezer for 1 to 2 hours until it firms up. Enjoy!