

Raspberry Sherbet

INGREDIENTS

- 3 cups Raspberries
- 1 1/2 cup Whole Milk
- 3/4 cup Sugar
- 1 1/8 tsp Lemon Juice



RECIPE INSTRUCTIONS

1. Thaw raspberries until at least soft.
2. Add raspberries, sugar, and milk to a food processor. Blend until smooth.
3. Over a large bowl, pour mixture through a strainer to remove seeds.
4. Discard solids.
5. Stir in lemon juice.
6. Add to ice cream maker attachment, mix for 25 min.
7. Transfer to a freezer-safe container. Freeze for at least 4 hours or until sherbet reaches desired consistency.