

STRAWBERRY LIME SORBET



INGREDIENTS

- 4 cups sliced strawberries
- 1 cup So Delicious Vanilla coconut yogurt
- Juice of 1 lime
- 2 Tbs agave (*more or less depending on the sweetness of your berries*)
- 1 Tbs. Frontier Vanilla Flavor (*optional...do NOT use vanilla extract since the alcohol will taste bitter*)

Place all of the ingredients (except the honey) into the blender and blend until smooth.

Taste the sorbet mixture to determine the amount of sweetener needed and sweeten to taste.

Pour the sorbet mixture into your ice cream maker.

Once the ice cream maker has finished its cycle pour the sorbet into a container and freeze. You may want to take it out of the freezer and mix it every 30 minutes for 2 hours to keep the consistency even.

If you do not have an ice cream maker, pour the sorbet mixture from the blender into a freezer safe container (I prefer a shallow container to expedite freezing) and take it out of the freezer to mix it every half hour until the desired consistency is achieved.

Remove from the freezer 20 minutes prior to serving to soften slightly.