**4 TYPES OF FRUIT SORBET**

**Ingredients**

**Raspberry Sorbet**

* 3 cups raspberries
* 2 tbsp. raw honey
* 1 tsp. lemon juice
* 1/4 cup warm water, as needed

**Peach Sorbet**

* 4 medium peaches, sliced (approx. 3 1/2 cups)
* 1 tbsp. raw honey
* 1 tsp. lemon juice
* 1/4 cup warm water, as needed

**Watermelon Sorbet**

* 3 1/2 cups watermelon, diced
* 1 tsp. lime juice
* raw honey to taste (if watermelon is not sweet enough)
* 1/4 cup warm water, as needed

**Mango Sorbet**

* 2 mangos, diced (approx. 3 1/2 cups)
* 1 tsp. lime juice
* 1/4 cup warm water, as needed

**Instructions**

**Raspberry Sorbet**

1. Lay out the fresh raspberries over a [rimmed baking sheet](https://amzn.to/37M0ZAV?tag=wwwasweetpeac-20) lined with parchment paper.
2. Freeze the raspberries until completely solid, which should take at least 3-4 hours, but I usually just leave them in the freezer overnight.
3. Place the frozen raspberries into the bowl of a [food processor](https://www.amazon.com/dp/B01AXM4SB6?tag=wwwasweetpeac-20,aps,174&sr=8-7&linkCode=sl1&tag=wwwasweetpeac-20&linkId=d33e2d6eb4f7828594090e682d6af3f8&language=en_US) or heavy duty blender, along with a little raw honey, and freshly squeezed lemon juice.
4. Blend until smooth.
5. You may need to add a little warm water and press down with a spatula to help the process along.
6. Eat immediately for a softer texture, or transfer into a [freezer-safe container](https://amzn.to/2eUWwjm?tag=wwwasweetpeac-20) and freeze for 3-4 hours or until firm.

**Mango Sorbet**

1. Dice the fresh mangos and then lay them out over a [rimmed baking sheet](https://www.asweetpeachef.com/rimmed-baking-sheets) lined with parchment paper.
2. Freeze the mango until completely solid, which should take at least 3-4 hours, or overnight.
3. Place the frozen diced mango into the bowl of a [food processor](https://www.amazon.com/dp/B01AXM4SB6?tag=wwwasweetpeac-20,aps,174&sr=8-7&linkCode=sl1&tag=wwwasweetpeac-20&linkId=d33e2d6eb4f7828594090e682d6af3f8&language=en_US) or heavy duty blender, along with freshly squeezed lime juice.
4. Blend until smooth.
5. You may need to add a little warm water and press down with a spatula to help the process along.
6. Eat immediately for a softer texture, or transfer into a [freezer-safe container](https://amzn.to/2eUWwjm?tag=wwwasweetpeac-20) and freeze for 3-4 hours or until firm.

**Watermelon Sorbet**

1. Remove the rind from a seedless watermelon and dice into cubes.
2. Lay out the cubed watermelon over a [rimmed baking sheet](https://amzn.to/37M0ZAV?tag=wwwasweetpeac-20) lined with parchment paper.
3. Freeze the watermelon until completely solid, which should take at least 3-4 hours, or overnight.
4. Place the frozen watermelon into the bowl of a [food processor](https://www.amazon.com/dp/B01AXM4SB6?tag=wwwasweetpeac-20,aps,174&sr=8-7&linkCode=sl1&tag=wwwasweetpeac-20&linkId=d33e2d6eb4f7828594090e682d6af3f8&language=en_US) or heavy duty blender, along with freshly squeezed lime juice, and raw honey.  (I’ve found letting the frozen watermelon sit at room temperature for 3-5 minutes before blending really helps make the process easier.)
5. Blend until smooth.
6. You may need to add a little warm water and press down with a spatula to help the process along.
7. Eat immediately for a softer texture, or transfer into a [freezer-safe container](https://amzn.to/2eUWwjm?tag=wwwasweetpeac-20) and freeze for 3-4 hours or until firm.

**Peach Sorbet**

1. Slice the ripe peaches and remove the pit.
2. Lay out the fresh peach slices over a [rimmed baking sheet](https://amzn.to/37M0ZAV?tag=wwwasweetpeac-20) lined with parchment paper.
3. Freeze the peach slices until completely solid, which should take at least 3-4 hours, or overnight.
4. Place the frozen peach slices into the bowl of a [food processo](https://www.amazon.com/dp/B01AXM4SB6?tag=wwwasweetpeac-20,aps,174&sr=8-7&linkCode=sl1&tag=wwwasweetpeac-20&linkId=d33e2d6eb4f7828594090e682d6af3f8&language=en_US)r or heavy duty blender, along with a little raw honey, and freshly squeezed lemon juice.
5. Blend until smooth.
6. You may need to add a little warm water and press down with a spatula to help the process along.
7. Eat immediately for a softer texture, or transfer into a [freezer-safe container](https://amzn.to/2eUWwjm?tag=wwwasweetpeac-20) and freeze for 3-4 hours or until firm.