

Raspberry Sorbet

Ingredients

- 3 cups ripe raspberries, frozen
- 3 cups water
- 1 cup sugar

Directions

Bring 1 cup water and 1 cup sugar to a boil then allow to cool completely.

Place the sugar mixture and raspberries in a blender. Blend until smooth. Transfer the mixture to a freezer safe container. Stir in the remaining 2 cups water. Place in the freezer for an hour. Give the sorbet a thorough stirring to break up any ice crystals. Place back in the freezer for another hour, stirring again. Repeat this step three more times on the half hour mark.