



Lemon-Ups® Sorbet

Ready in 30 minutes
Makes 8 servings



What you need

Ingredients

8 Lemon-Ups® cookies
9 lemons (2 lbs.)
2 cups water
1 cup sugar

Equipment

Mixing bowl
Saucepan
Strainer
Whisk

Directions

1. Prepare lemons:

Thinly peel or zest lemons, making sure to only remove the yellow outer skin and not the bitter white underneath. Juice lemons and strain the juice.

2. Make lemon syrup:

Boil water, sugar and lemon peels in a sauce pan. Boil for 5-6 minutes. Let cool completely then strain out the peels. Combine with the lemon juice in a bowl.

3. Stir and serve:

Place mixture in the freezer for 10 minutes, remove and whisk breaking up ice crystals. Return to freezer for 10 minutes and repeat. Keep stirring sorbet from time to time to keep ice crystals from forming. Scoop sorbet into serving bowls then garnish with a Lemon-Ups cookie.