

Fruit Sorbet

Makes: 5 to 7 servings (½ cup per serving) Freezing Time: at least 3 hours Preparation Time: 10 minutes

Ingredients

FAS Extension

Try these refreshing flavor combinations, or create your own!

Peach: 2 (15 ounce) cans sliced peaches in 100% fruit juice (makes 7 servings) *Pineapple:* 1 (20 ounce) can crushed pineapple in 100% fruit juice (makes 5 servings) *Pineapple Banana:* 1 (20 ounce) can crushed pineapple in 100% fruit juice plus 1 banana (makes 7 servings)

Directions

- 1. Collect all ingredients and freeze cans before starting to prepare the recipe.
- 2. Place cans of fruit in freezer for at least 3 hours. Take out when fully frozen.*
- 3. Run frozen cans briefly under hot water, or let them sit on counter for 30 minutes to loosen contents. Remove fruit from the cans, and use a sharp knife to cut it into small pieces.
- 4. If using a banana, peel, and cut into slices. Banana does not need to be frozen.
- 5. Place frozen, chopped fruit (and banana, if using) in the blender, and blend until creamy.
- 6. Serve immediately.
- 7. Freeze any leftovers in a freezer-safe container or sealable plastic freezer bags.

* It is ok to freeze these cans overnight. They will not explode.

Peach

act	-
' servings per container Serving size 1/2 Cup (121	
Cup (121	g)
-	_
5	0
% Daily Va	lue*
(0%
(0%
(0%
(0%
	5%
1	7%
(0%
:	2%
(0%
(0%
(0%
4	4%

Pineapple

Serving size 1/2	2 Cup (113g
Amount Per Serving Calories	70
	% Daily Valu
Total Fat 0g	0
Saturated Fat 0g	0
Trans Fat 0g	
Cholesterol 0mg	0
Sodium Omg	0
Total Carbohydrate 18g	7
Dietary Fiber 1g	4
Total Sugars 16g	
Includes 0g Added Sugar	's 0 '
Protein 0g	0
Vitamin D 0mcg	0
Calcium 16mg	2
Iron Omg	0
Potassium 138mg	2

Pineapple Banana

7 servings per container	
	2 Cup (98g
Amount Per Serving	
Calories	60
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D 0mcg	09
Calcium 12mg	0%
Iron Omg	09
Potassium 159mg	49

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