

Easy Peach Sorbet



Surprise friends and family with this simple 1-ingredient fruit dessert, made from frozen cans of Del Monte® peaches.

Serves 8

Prep time 5 min.

Ingredients

2 can (15.25oz. each) [Del Monte® Sliced Cling Peaches in Heavy Syrup](#)
[or [Del Monte® Peach Halves in Heavy Syrup](#)],
FROZEN 24 HOURS IN UNOPENED CANS

Optional Toppings:

- Fresh raspberries
- Fresh mint leaves

Directions

1. Submerge unopened frozen cans in very hot tap water 1 minute. Remove bottoms of cans with a can opener to release frozen cylinder of peaches. Pour any unfrozen syrup into food processor bowl.
2. Carefully slice frozen fruit cylinder in half from top to bottom, then into 2-inch chunks.
3. Process syrup and frozen fruit chunks until smooth. Top with Fresh raspberries or mint leaves, if desired.

NOTE: If a food processor isn't available, make Easy Peach Ice. In a blender, puree 2 cans ROOM TEMPERATURE peaches, not drained, until smooth. Pour puree into a 9-inch square metal pan or loaf pan; cover and freeze 24 hours. Scrape surface of frozen puree with a fork to create peach ice flakes; serve immediately.

VARIATIONS:

- Peach, Lime & Mint Sorbet: Add 2 Tbsp. fresh lime juice and 12 mint leaves before processing.
- Peach Raspberry Sorbet: Add 1 cup fresh or frozen raspberries before processing.
- Citrus Peach Sorbet: Add 1 tsp. lemon or orange zest before processing.