

Lemon Sorbet



Ingredients

- 1 cup sugar
- 1 cup water
- 3 Tbsp lemon zest
- $\frac{3}{4}$ cup lemon juice

Utensils

- Small pot
- Pot holder
- Whisk
- Zester
- Measuring cups and spoons



Recipe Instructions

Step 1: Simple Syrup

Add water and sugar to small pot. Whisk to combine and bring to a boil. Continue to whisk periodically.

Once boiling, remove from heat and allow to fully cool.

Step 2: Zest

Zest your lemon. Be very careful when using a zester, ask for help if you need it.

Don't throw away that lemon! Don't be wasteful, find another use for the inside.

Step 3: Mix

Once simple syrup has cooled, add zest to mixture and stir.

Step 4: Juice

Add lemon juice to the mixture and stir to combine.

Transfer mixture to a freezer safe container.

Step 5: Freeze

Freeze for at least 8 hours to fully achieve the right consistency.

Step 6: Enjoy!

Grab sorbet out of the freezer, add to a bowl or cone and add your favorite toppings!

Suggestions: fresh fruit, honey, agave, granola, etc.

Enjoy!!



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Kitchen Safety Tips:

- Let anyone around you know that you will be using the stove.
- Always use a pot holder!