

Cherry Sorbet

Printable Recipe

Yield: 1 quart

2 pounds cherries, stems removed and pitted

1 cup water

3/4 cup plus 2 Tablespoons sugar

1 teaspoon freshly squeezed lemon juice

1/8 teaspoon almond or vanilla extract

In a medium heavy saucepan, stir together the cherries, water, sugar and lemon juice. Warm over medium heat until juicy. Cook for an additional 10 to 15 minutes, stirring occasionally, until the cherries are very soft and cooked through. Remove from the heat and let cool to room temperature.

Purée the cherries and their liquid with the extract in a blender until smooth. Transfer to a bowl with a lid and chill overnight in the refrigerator. Freeze in your ice cream maker according to the manufacturer's instructions.

Source: Adapted from [The Perfect Scoop](#), by David Lebovitz