

Fresh Mango Sorbet

Vichna Belsky

Ingredients

2 mangos, peeled and cubed
1/2 cup sugar or SLENDA®
1 cup 2% milk
5 ice cubes
strawberries for garnish (if desired)



Method

1. In a blender, puree mangos, sugar, milk, and ice until smooth.
2. Pour mixture into a large resealable plastic freezer bag and freeze for at least 1-2 hours.
3. To keep the sorbet from freezing into a solid block, every 15 minutes remove the bag and move the contents around in it, then replace in freezer. You can gently moosh the outside of the bag with your hand to do this. Due to high sugar content, the sorbet will freeze slowly.

 **Kosher for Passover!**



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