

## RASPBERRY SORBET

*(from the Bewitching Kitchen)*

4 to 5 cups raspberries  
1 cup fresh blueberries *(optional)*  
3/4 cup sugar  
3/4 cup water  
1 tablespoon fresh lemon juice

Make a simple syrup by heating the sugar with the water in a saucepan (or microwave) until the sugar is fully dissolved. Allow it to cool, no need to refrigerate.

Place the raspberries in the bowl of a food processor and process until very smooth, stopping to scrape the sides of the bowl once or twice. Pour the puree through a fine-mesh strainer and strain the mixture, pressing down and scraping the inside of the strainer with a silicone spatula. You will need a little more than 2 cups of smooth puree. If you do not have enough, you can use blueberries to bring the volume up.

Whisk the simple syrup and the lemon juice into the raspberry purée. Cover and refrigerate until cold, at least 3 hours. Pour the mixture in your ice cream maker and process it according to the instructions of your machine. Once the sorbet is ready, place it in a container and freeze for a few hours before serving.