



## Peach Sorbet



### SHOPPING LIST

- 1/2 cup sugar
- 1/2 cup water 6 cups peaches, peeled, sliced and cut into chunks
- 2 tbsp lemon juice
- 1 tbsp vanilla bean paste
- 1 pinch kosher salt
- Unicoi Preserves Salted Caramel Peach
- Spread
- Cookies from Ingles bakery

### INSTRUCTIONS

- Make a simple syrup by heating 1/2 cup of water and stirring in 1/2 cup sugar until dissolved.
  - Refrigerate until cold.
  - Line baking sheet with parchment paper or a non-stick silicone mat, place peach chunks in a single layer on a baking sheet and flash freeze until firm, about 15-20 minutes.
  - Put frozen peaches in a food processor with chopping blade, pulse to break down, then add simple syrup, lemon juice, vanilla and a pinch of kosher salt.
  - Process until smooth and creamy.
  - Serve as soft serve or pour peach sorbet into a loaf pan, cover and freeze for an hour.
- To serve:
- Scoop sorbet into a bowl, top with Unicoi Preserves Salted Caramel Peach Spread and serve with cookies from Ingles Bakery.