

This Orange Soda Sherbet Is My Favorite 3-Ingredient Party Dessert

Sherbet Crush Orange ??



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 2 cups Orange Crush soda (or any orange-flavored soda)
- 1 cup sweetened condensed milk
- 2 cups heavy whipping cream, whipped to stiff peaks

DIRECTIONS

- 1. Whip the Cream::** In a large bowl, whip the heavy cream until stiff peaks form. Set aside.
- 2. Mix::** In another bowl, stir together the Orange Crush soda and sweetened condensed milk until fully combined.
- 3. Fold::** Gently fold the soda mixture into the whipped cream until smooth and uniform-avoid over-mixing to keep it fluffy.
- 4. Freeze::** Pour the mixture into a loaf pan or freezer-safe container. Cover and freeze for at least 4-6 hours, or until firm.
- 5. Serve::** Scoop and enjoy like traditional sherbet! Serve in cones, cups, or as part of a float.

SWAPS & NOTES

Use Fanta, Sunkist, or any other orange soda you love.
Make it fizzy-float style: Freeze the mix for a few hours, then scoop into more soda!

Try coconut cream and dairy-free condensed milk for a vegan version.

Go retro: Mix in orange or rainbow sprinkles before freezing for that classic look.

TIPS FOR SUCCESS

Whip your cream first and make sure it's cold for the best volume.
Freeze overnight for a firmer texture.
Let sit for a few minutes at room temp before scooping.
Layer with crushed cookies or drizzle with extra orange soda for a sundae-style treat.

