

## No-Churn Peach Sorbet Recipe for the Hottest Summer Days

A Cool, Creamy Treat Bursting with Summer Peach Flavor



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

4 ripe peaches, peeled, pitted, and chopped  
¾ cup sugar  
¼ cup water  
1 tablespoon lemon juice

### DIRECTIONS

1. Make the Simple SyrupIn a small saucepan, combine sugar and water. Bring to a boil, stirring constantly until the sugar dissolves completely. Remove from heat and let cool.
2. Blend the PeachesIn a blender or food processor, blend the chopped peaches until completely smooth.
3. Combine IngredientsAdd the cooled simple syrup and lemon juice to the peach purée. Blend again until fully mixed and silky.
4. FreezePour the mixture into a shallow dish (a metal pan works great). Freeze for about 4 hours, stirring with a fork every hour to break up any ice crystals. This creates a fluffy, sorbet-like texture.
5. ServeScoop into chilled bowls or cups. Garnish with mint, fresh peach slices, or a drizzle of peach syrup if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-churn-peach-sorbet-recipe-for-the-hottest-summer-days/>