

## Dairy-Free Coconut Sorbet - Light, Sweet, and Perfect for Summer

It's a lighter alternative to ice cream, but just as satisfying. Plus, if you loved



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

2 cans (13.5 oz each) full-fat coconut milk

$\frac{3}{4}$  cup granulated sugar (adjust to taste)

Juice of 1 lime

Optional: 1 tablespoon coconut extract for a more intense flavor

Ingredient Notes and Swaps:

Coconut Milk: Use full-fat for the creamiest texture. Avoid light versions for this recipe.

Sweetener Options: You can substitute honey, agave, or maple syrup. Start with  $\frac{3}{4}$  cup and taste.

Add-Ins: Toasted coconut flakes, chopped pineapple, or mango chunks work well stirred in before freezing.

Instructions:

#### 1. Heat the Base:

In a saucepan over medium heat, combine coconut milk and sugar.

Stir until the sugar completely dissolves-do not boil.

Remove from heat and let it cool to room temperature.

#### 2. Add Flavor:

Stir in lime juice and optional coconut extract.

Taste and adjust sugar or lime as desired.

#### 3. Chill:

Transfer the mixture to the refrigerator and chill for at least 2 hours, or until very cold.

#### 4. Churn or Freeze:

Ice Cream Maker: Pour into your machine and churn according to instructions.

No-Churn Method: Pour into a freezer-safe dish, stir every 30 minutes for the first 2-3 hours to break up ice crystals.

#### 5. Freeze Until Firm:

Transfer to a lidded container and freeze for 4 hours or overnight.

#### 6. Serve:

Let the sorbet sit at room temperature for 5-10 minutes for perfect scoopability.

#### Tips for Success:

Taste as you go. Coconut milk brands vary-adjust sugar and lime to suit your preference.

Get fancy. Serve in hollowed-out coconuts or with fresh mint for a tropical touch.

Scoop tip: Use a warmed scoop or run it under hot water for clean serving.

#### Serving Suggestions and Pairings:

Rainbow Sangria for a colorful, fruity flair

Grasshopper Pie if you're building a no-bake dessert spread

Pumpkin Delight Dessert for a cool contrast of warm spice and tropical chill

Serve it over grilled pineapple or beside a cookie crumble for extra texture

#### Storage Tips:

## DIRECTIONS

1. Heat the Base: In a saucepan over medium heat, combine coconut milk and sugar.
2. Stir until the sugar completely dissolves-do not boil.
3. Remove from heat and let it cool to room temperature.
4. Add Flavor: Stir in lime juice and optional coconut extract.
5. Taste and adjust sugar or lime as desired.
6. Chill: Transfer the mixture to the refrigerator and chill for at least 2 hours, or until very cold.
7. Churn or Freeze: Ice Cream Maker: Pour into your machine and churn according to instructions.
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9. Freeze Until Firm: Transfer to a lidded container and freeze for 4 hours or overnight.
10. Serve: Let the sorbet sit at room temperature for 5-10 minutes for perfect scoopability.
11. Tips for Success: Taste as you go. Coconut milk brands vary-adjust sugar and lime to suit your preference.
12. Get fancy. Serve in hollowed-out coconuts or with fresh mint for a tropical touch.
13. Scoop tip: Use a warmed scoop or run it under hot water for clean serving.
14. Serving Suggestions and Pairings: This sorbet makes a light finish to a summer dinner or a midday refresher. Pair it with:
15. Rainbow : Sangria for a colorful, fruity flair
16. Grasshopper : Pie if you're building a no-bake dessert spread

17. Pumpkin : Delight Dessert for a cool contrast of warm spice and tropical chill
18. Serve it over grilled pineapple or beside a cookie crumble for extra texture
19. Storage Tips: Storage: Freeze in an airtight container. Best enjoyed within 1-2 weeks for top texture.
20. Prevent : Icy Texture: Cover with parchment or plastic wrap before sealing to prevent ice crystals.
21. More No-Bake Treats You'll Love: Explore other chilled delights:
22. Easy : Ice Cream Sandwich Cake - layers of creamy coolness
23. No-Bake : Oreo Cream Pie - indulgent yet effortless
24. Pumpkin : Delight Dessert - a creamy, seasonal favorite
25. Grasshopper : Pie - cool mint meets chocolate crunch

## SWAPS & NOTES

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Sweetener Options: You can substitute honey, agave, or maple syrup.

Add-Ins: Toasted coconut flakes, chopped pineapple, or mango chunks work well stirred in before freezing.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/dairy-free-coconut-sorbet-light-sweet-and-perfect-for-summer/>