

4-ingredient sorbet

Ingredients:

6 cups fruit
1 tbsp. lemon juice
½ cup sugar or honey
¼ cup cold water

Instructions:

Combine all ingredients in a blender and blend until smooth.
Transfer the purée into a covered container and leave for 4 hours in the freezer.
Take the sorbet out of the freezer and whisk to a slushy consistency.
Return to the freezer and leave to fully set overnight (or 4 more hours).
NOTE: You can add 1 cup of yogurt for creamier sorbet.

Personal pizza pie

Crust options:

Bagels or English muffins, halved
Small baguettes, sliced horizontally
8-inch packaged and prebaked mini-pizza crusts

Topping ideas:

Jarred tomato or pesto sauce
Grated or crumbled cheese — mozzarella, buffalo, provolone or goat cheese
Sliced mushrooms
Sliced and drained black olives
Assorted colored peppers, chopped small
Fresh basil leaves, chopped
Ground hamburger, cooked and drained
Cooked Italian sausage, crumbled
Packaged pepperoni, cut into quarters

Instructions:

Place crust on foil-covered toaster oven tray or baking sheet. Spread sauce evenly over crust until it's covered. Top with cheese to evenly cover sauce. Add topping on top of cheese. Place in tray in toaster oven and set at high for 4 minutes, or in oven at 450° for 8-12 minutes or until cheese is bubbly and golden brown. Let cool before eating.