

MANGO-COCONUT SHERBET

(from *Cooking Light*, June 2011)

2 cups cubed peeled ripe mango
3/4 cup granulated sugar
1 tablespoon fresh lime juice
1 (13.5-ounce) can light coconut milk
1/4 cup unsweetened flaked coconut, toasted

Combine cubed mango, sugar, 1 tablespoon lime juice, and coconut milk in a blender; process until mixture is smooth, scraping sides as necessary. Pour mixture into the freezer can of an ice-cream freezer, and freeze according to manufacturer's instructions to soft-serve consistency. Spoon sherbet into a freezer-safe container; cover and freeze 2 hours or until firm. Before serving, sprinkle each dish with coconut.