



*This frozen yogurt has great taste and texture! We served it at a childrens' party in little scoops made in advance with a melon baller. When processing the cherries, keep your eyes open for any cherry pits that may have escaped the pitting process. They turn up once in a great while.*

## Crushed Cherry Frozen Yogurt

3/4 c. honey  
2/3 c. water  
1-1/4 c. frozen or fresh pitted cherries  
2 Tbs. freshly squeezed orange juice  
1/2 envelope Knox gelatin (about 1 tsp.)  
2-1/4 c. SCD homemade yogurt  
3 tsp. vanilla (vanilla and alcohol only)

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Sprinkle gelatin on orange juice to soften, and set aside.

Before measuring honey, grease measuring cup with oil. Heat honey and water gently, stirring, then bring to a boil and boil for 3 minutes. Reduce heat and add cherries. Bring to a boil again and let simmer for about 10 minutes, or until cherries are soft. Add a little of the hot liquid to gelatin orange juice mixture and stir to dissolve. Pour gelatin into hot cherries and stir to combine. Allow cherries to cool for at least one hour.

When cherries are cold, put cherry syrup mixture in a food processor and process until coarsely chopped. Do not puree. If desired, after processing add 8-10 additional cherries cut in half or thirds to make it more chunky. Stir in yogurt and vanilla and freeze in an ice cream freezer according to manufacturers directions for about 30 minutes or until frozen. Spoon into a plastic container and freeze for several hours before serving.

