

WATERMELON ICE CREAM



Ingredients

- 4 cups seedless watermelon, cubed
- 1 tablespoon fresh lime or lemon juice
- 1 teaspoon vanilla extract, optional
- 2–3 tablespoons plain Greek yogurt or coconut milk, optional for a creamier texture

Prep Time

10 minutes + freezing time

Servings

4 servings

Tips

- Choose a sweet, ripe watermelon for the best natural flavor.
- Freezing the watermelon before blending helps create a thicker frozen dessert.
- Don't add too much liquid, as it can make the finished treat icy.
- For the creamiest texture, enjoy it shortly after blending or after a short second freeze.

Instructions

- Prepare the watermelon: Cut the watermelon into small cubes and remove any seeds. Spread the cubes in a single layer on a parchment-lined tray.
- Freeze: Freeze the watermelon pieces for 3–4 hours, or until completely frozen.
- Blend: Place the frozen watermelon cubes in a high-speed blender or food processor. Add the lime or lemon juice and vanilla extract, if using.
- Make it creamy: Blend until smooth and creamy. If the mixture is difficult to blend, add Greek yogurt or coconut milk 1 tablespoon at a time until it reaches the desired consistency.
- Serve soft: For a soft-serve texture, spoon the mixture into bowls and serve immediately.
- Freeze for scooping: For a firmer ice-cream texture, transfer the mixture to a freezer-safe container and freeze for 1–2 hours.
- Scoop and enjoy: If frozen longer and it becomes firm, let it sit at room temperature for 5–10 minutes before scooping.

Flavor Ideas

- **Watermelon Lime:** Add extra fresh lime juice and a little lime zest.
- **Watermelon Berry:** Blend in a handful of frozen strawberries.
- **Watermelon Mint:** Add a few fresh mint leaves before blending.
- **Creamy Watermelon:** Add coconut milk for a smooth tropical twist.

Optional Toppings:

Fresh watermelon cubes, mint leaves, lime zest, or fresh berries.