

Strawberry Lemon Granita

Source: Sweet By Design

<http://SweetByDesignCakes.com>

Ingredients:

2 pound (about 6 cups) hulled, sliced strawberries
1 cup water
1/2 cup sugar
2 Tablespoons fresh lemon juice
Zest from one medium to large lemon
Pinch of salt
Additional strawberries, lemon strips, or mint to garnish

Directions:

Place all ingredients in blender or food processor. Blend until smooth, about 1 minute. Pour into a 9x13 baking dish, and place uncovered in the freezer until mixture starts to freeze around edges, about 45 minutes. Stir icy portions from the edge into the center of the granita using a fork. Continue to freeze and stir mixture every 30 minutes until the granita is light with fluffy, separate ice crystals.

Yield:

About 8 cups

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