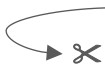


Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Super-Easy Lemon Posset



Ingredients

2 cups heavy cream

2/3 cup white sugar

1 TBSP grated lemon zest

6 TBSP lemon juice

1 1/2 cups berries of choice

Directions

1. Combine cream, sugar, and lemon zest in a saucepan and bring to a boil over medium heat.
2. Stir continuously while boiling for 8–12 minutes, or until mixture is reduced to 2 cups (by about half). If it boils over, remove from heat briefly, but keep at a rolling boil.
3. Remove from heat and stir in the lemon juice while mixture is still very hot.
4. Let the mixture sit off heat until a skin forms on top, about 20 minutes.
5. Strain through a strainer and discard the zest. Split the strained mixture into 6 small bowls, glasses, or ramekins.
6. Refrigerate uncovered until set (at least 3 hours). Once set, serve with berries.

Total Time: 45 minutes + 3 hours refrigeration time

Serves: 6

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