

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

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Coffee Granita with Whipped Cream



Ingredients

- 1 1/2 cups brewed espresso or strong coffee
- 1 TBSP plus 2 tsp sugar
- 1 bowl kept in freezer
- 1 cup very cold heavy whipping cream

Directions

1. Brew the espresso. While it is still hot, dissolve the tablespoon of sugar in it. Allow the espresso to cool.
2. Pour cooled espresso into ice-cube trays. Do not fill each cube section more than 1/2 inch. Freeze espresso.
3. Just before serving, pour cream into the chilled bowl, add 2 teaspoons of sugar, and whip until stiff.
4. Place espresso cubes into a food processor fitted with a metal blade. Pulse on high 4 or 5 times, stopping when the cubes have turned into fine crystals.
5. Scoop the granita into individual serving bowls and top with the whipped cream. Serve immediately.

Total Time: About 2 hours

Serves: 8

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