

Let's Make Super Salads April 2015

Lemon Cream Delight

Ingredients

	1/2 cup lemon juice
1 tablespoon gelatin, granulated	
	1/2 cup heavy cream
1/2 cup cold water	
	1/2 cup coconut (optional)
1/2 cup boiling water	
	1 cup tangerine sections, cut in half (or other fruit of choice)
3/8 cup honey	

Directions

- 1) Soften gelatin by soaking in 1/2 cup cold water for a few minutes.
- 2) Add 1/2 cup boiling water and stir until gelatin is dissolved.
- 3) Add honey and stir with whisk to dissolve honey.
- 4) Add remaining ingredients, stirring until thoroughly blended.
- 5) Place dessert dishes or custard cups.
- 6) Refrigerate until set, about 2 hours.

Serve plain or topped with whipped cream.