

# Summertime Silk Granita

## INGREDIENTS

serving size: 6

1/3 cup sugar  
1/3 cup water  
1 tsp vanilla extract  
1/4 tsp ground cinnamon

2 1/2 cups Silk Vanilla Soy or Almondmilk  
1/3 cup slivered almonds, toasted  
Mint sprigs for garnish (optional)

## DIRECTIONS

1. Combine sugar and water in a small saucepan. Bring to a boil and cook 1 minute or until sugar dissolves.
2. Remove from heat and whisk in vanilla, cinnamon and Silk Vanilla.
3. Cool mixture completely and pour into an 8-inch square baking dish. Cover and freeze at least 8 hours or until firm.
4. Remove from freezer; scrape entire mixture with a fork until fluffy.
5. Spoon into a freezer-safe container, cover and freeze for up to 1 month.
6. When ready to serve, scoop into dessert cups, sprinkle with almonds and garnish with mint sprigs.

For more recipes, visit [EasyHomeMeals.com](http://EasyHomeMeals.com)!

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Recipe courtesy of Silk

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