



Tropical Rainbow Granita

Hidden under sweet pineapple ice crystals is a creamy surprise

1 (20 oz.) can pineapple chunks in pineapple juice

1/4 cup water

Pinch of salt, optional

1 Tablespoon minced crystalized ginger

2 Tablespoons unsweetened almond milk, warmed

1 (8 ounce) container plain whipped cream cheese spread

Serve with caramel syrup; strawberry syrup; apple-mint syrup, as desired

Garnish with cinnamon glazed pecans; flaked coconut; canned pineapple slices as desired; ground cinnamon

1. Place pineapple chunks, juice, and water into a food processor, pulse and puree mixture; strain the pineapple mixture into a bowl using a wire basket strainer to remove the pineapple solids. Press out as much juice as possible to form a pineapple pulp. Set 1/2 cup pineapple pulp aside. Stir salt into the 2 cups strained pineapple juice if desired.

2. Pour in a 9-1/2-inch baking dish. Place in a freezer for 30 minutes. Remove from freezer. Using a fork, stir the granita. Continue freezing, stirring every 30 minutes, until the granita is icy and fluffy, about 3 hours.
3. In a small bowl, combine crystalized ginger with warm almond milk; set aside to soften ginger pieces.
4. Place 1/2 cup pineapple pulp, whipped cheese, and softened ginger with almond milk into a food processor. Pulse and process to combine ingredients until creamy. Remove to small bowl; set aside in covered bowl in refrigerator for serving.
5. **To Serve:** Using 4 (3/4 cup) fancy stemmed glasses, divide pineapple cream evenly into the bottom of glasses. Top with fluffy icy pineapple granita. Fill 3 small syrup containers with caramel, strawberry, and apple mint syrup or use your favorite syrups. Guests can drizzle syrup over the pineapple granita. Garnish the dishes with sliced pineapple slices sprinkled lightly with cinnamon, flaked coconut, or cinnamon glazed pecans. Yield: 4 fancy desserts

Cook's Note: The pineapple granita can be stored frozen in an airtight container for up to 4 days; fluff before serving.

About the Recipe: If you wished for an easy recipe to prepare, that was low sugar and fun to serve, this fancy dessert is the one to try. It's hard to believe that it can be made from one can of unsweetened pineapple with its 100% juice and a container of plain whipped cream cheese spread. The best part is that it lets everyone add their own flavorings or toppings. It's amazing!