



# Watermelon Granita

## SERVINGS

8

## TIME

30 minutes hands on time,  
2.5 hours total

## INGREDIENTS

- 4+ cups watermelon (about ½ of a medium melon)
- 2 tablespoons sugar
- 2 tablespoons lime juice (from 1 lime)
- lime zest, optional

## EQUIPMENT

- Food processor
- 13x9 pan
- Large liquid measuring cup + tablespoon
- Cutting board and knife
- Freezer space
- Fork, to rake as it freezes

## DIRECTIONS

- Slice watermelon in half and cut slices. Cut each slice into "sticks". Cut watermelon off into cubes. Measure at least 4 cups and put in food processor.
- Add sugar to food processor.
- Slice lime in half and squeeze out juice. Put in food processor with watermelon and sugar.
- Process until combined. Pour into a 13x9 pan.
- Freeze for 30-45 minutes. Remove from freezer and use a fork to stir. Put back in freezer for another 30-45 minutes. Remove and use a fork to "rake" the ice as it freezes. Put back in freezer for another 30-45 minutes. Repeat 2 more times for a total of 4 times.
- Use a large spoon to transfer the mixture to a freezer safe container with a lid.
- Enjoy on a hot day!

## TIPS TO INVOLVE THE KIDS

- Take all the ingredients out before you start measuring.
- Have a parent help cut the watermelon into slices and then sticks.
- Have your child cut the watermelon into chunks. A sharp knife is not needed.
- Have your child measure the sugar and squeeze the lime juice.
- Help them process and transfer it to the freezer if needed.
- Let the kids "rake" the granita as it freezes!

## EXTRA!

- Add a sprig of mint to make it fancy!

