



Vietnamese Coffee Granita

Ingredients:

3 cups cold very strong brewed coffee
1 (14 oz) can sweetened evaporated milk

Directions:

Whisk together coffee with evaporated milk until combined. Pour into a 9x9x2 inch baking pan. Freeze for 1 1/2 hours. Stir, mashing any frozen parts with the back of a fork. Cover; freeze until firm, about 2 hours more. Using a fork, scrape granita vigorously to form icy flakes.