



Strawberry Granita

<https://classicbakes.com/recipes/strawberry-granita>

- **Prep Time:** 5 mins
- **Cook Time:** 0 mins
- **Total Time:** 5 mins
- **Serves:** 8



Ingredients

- 2 1/4 cups Water
- 3/4 cup [Swerve Sugar-free Granular Sweetener Sugar](#)
- 1 1/2 pounds [Strawberries](#), washed, tops removed, cut in half
- Juice of 2 [Lemons](#)
- 1/4 cup [Mint](#)

Instructions

1. Place the water and sugar-free sweetener into a [medium saucepot](#). Place it over medium-high heat. Bring to a boil.
2. Remove the simple sugar-free syrup from the heat and let it cool completely.
3. Place the strawberries into a [high-speed blender](#). Blend into a purée.
4. Add the simple syrup to the blender and blend for 15-30 seconds until combined.
5. Pour the strawberry granita into a [freezer-safe glass container](#) that has a lid.
6. Cover the strawberry granita and [freeze](#) it for 1 hour. Next, scrape the strawberry granita with a fork to break up any ice crystals that formed on the surface of the granita.
7. Divide the strawberry granita between 8 short glasses and top with fresh mint.

Full recipe: <https://classicbakes.com/recipes/strawberry-granita>