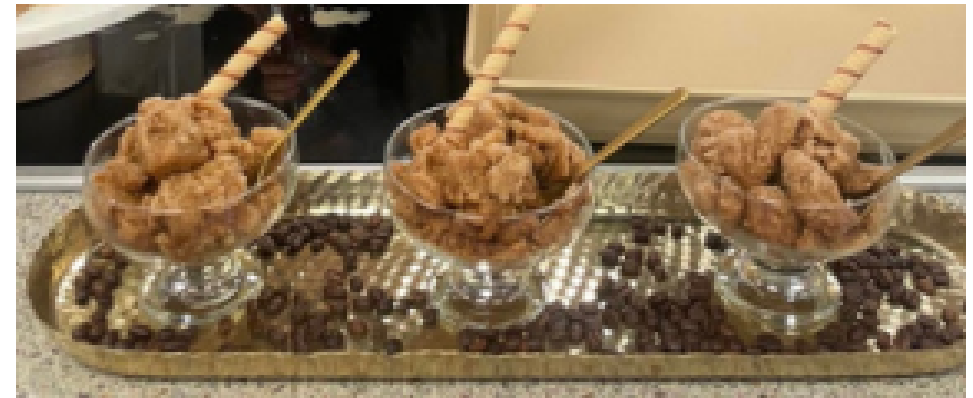




Ingredients

- 4 cups strong brewed Pop's Espresso Italiano
- ½ cup to 1 cup sugar to taste
- 1 cup full fat canned coconut milk
- 1 teaspoon pure vanilla extract

Espresso Granita



Directions

- In a 2 quart freezer-safe container, stir together the espresso and sugar until the sugar has completely dissolved.
- Whisk in the coconut milk and vanilla.
- Allow the mixture to cool to room temperature.
- Freeze the mixture for at least three hours, stirring every half hour. Use a fork to scrape crystals if needed.
- When the mixture is firm, use a spoon to scrape granita into dishes and serve. (If the mixture becomes too hard to scrape, allow to sit at room temperature for 20 minutes.)

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