

PJ Masks Nice Ice Granita

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In the Gekko's Nice Ice Plan episode, Connor, Amaya, and Greg woke up to find their street has frozen over – even though it's the middle of summer – and there's ice all over the place! Whether it's the middle of summer or the middle of winter, a granita is always a nice ice treat.

Reminders

All actions involving knife cutting, skewering, stove and oven usage, and electrical appliances (food processor, blender, etc.) should be handled or supervised by a grown-up.

CATBOY'S BLUEBERRY GRANITA



Ingredients

- 3 cups fresh blueberries
- 2/3 cup sugar
- 1 cup water
- Juice of 1 small lemon



Directions

1. Blend blueberries and sugar in a blender until smooth. Strain mixture through a fine-mesh sieve, saving the blueberry puree and discarding the skin and seeds.
2. Pour blueberry puree, water, and lemon juice into a wide and shallow glass baking dish, and stir until combined. Freeze until mixture is slushy, about one hour.
3. Take dish out of the freezer and use a fork to scrape the ice crystals that have formed around the edges of the dish towards the center. Continue freezing and scrape with a fork every 30 minutes until mixture is frozen, about 4 hours.
4. Rake mixture one final time and serve into cups.



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OWLETTE'S WATERMELON GRANITA

Ingredients

- 4 cups seedless watermelon chunks
- 1/2 cup sugar
- Juice of 1 small lemon

Directions

1. Combine all ingredients in a blender and puree until smooth.
2. Pour mixture into a wide and shallow glass baking dish and freeze until mixture is slushy, about one hour.
3. Take dish out of the freezer and use a fork to scrape the ice crystals that have formed around the edges of the dish towards the center. Continue freezing and scrape with a fork every 30 minutes until mixture is frozen, about 4 hours.
4. Rake mixture one final time and serve into cups.



GEKKO'S GREEN APPLE GRANITA

Ingredients

- 1/2 cup sugar
- 2 cups water
- 1 Granny Smith apple
- Juice of 2 limes

Directions

1. In a small saucepan, combine sugar and water and bring to a simmer over medium heat. Stir mixture constantly until the sugar dissolves. Transfer mixture to a blender and let cool.
2. Finely grate apple skin into the mixture. Have a grown-up chop the apple into small cubes and place in blender. Pour lime juice into the blender then puree mixture until smooth.
3. Pour mixture into a wide and shallow glass baking dish and freeze until mixture is slushy, about one hour.
4. Take dish out of the freezer and use a fork to scrape the ice crystals that have formed around the edges of the dish towards the center. Continue freezing and scrape with a fork every 30 minutes until mixture is frozen, about 4 hours.
5. Rake mixture one final time and serve into cups.