

# Elm Street Bakery Lemon Posset

## **Ingredients:**

- 2 cups heavy cream
- 4.5 ounces granulated sugar
- 3 ounces lemon juice

## **Directions:**

- Heat heavy cream and sugar on stove until cream starts to simmer. If you leave it on high heat it will boil over on stove.
- Once simmering, set a timer for 5 minutes and gently stir but maintain simmer
- Remove from heat and add lemon juice. Mix until fully incorporated.
- Optional: Add fresh seasonal fruit into containers that posset will set in.
- Allow 2 - 3 hours in refrigerator to set.
- Optional: Make fresh whipped cream and top set posset.
- Serve