

ALMOND FLOAT RECIPE

INGREDIENTS

- 2 Sticks Agar Agar Gelatin
- 3 cups Cold Water
- 1¾ cups Sugar
- 6 cups Whole Milk
- 4½ tsp Almond Extract
- Canned Fruit of choice

RECIPE

- Tear Agar Agar into small pieces and soak in water for 30 minutes in a sauce pan.
- Cook over medium heat, stirring frequently for 15 minutes until Agar Agar is completely dissolved, then add Sugar and stir for another 15 minutes until it thickens.
- Remove from heat and stir in Milk and Almond Extract. Allow to cool.
- Pour into 9x13 pan and cover with plastic wrap then refrigerate overnight.
- Scoop or cut into cubes then place in a bowl with canned fruit with or without liquid from the can and serve chilled.