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## Desserts

### Lemon Pineapple Frosties

- ½ cup sugar
- 2 tbsp. cornstarch
- 2 cups unsweetened pineapple juice
- 3 Davidson's Safest Choice™ Pasteurized Shell Eggs
- 1/3 cup lemon juice
- 1 cup fresh or frozen blueberries, pureed

In a small saucepan, stir together sugar and cornstarch. Stir in pineapple juice until thoroughly blended. Cook over medium heat, stirring constantly, until mixture boils. Stir a little of the hot mixture into eggs, then stir back into hot mixture. Reduce heat to low and stir until mixture bubbles, about 2 minutes. Stir in lemon juice.

Spoon into 6 (6 oz.) custard cups or gelatin molds. Freeze several hours or overnight.

To serve, spoon about 2 ½ tablespoons puree onto each plate and gently place unmolded frosties in center.

Top with fresh berries, optional.

Yield: 6 servings

