



# Recipes

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## **FROZEN LEMON TOFU CREAM**

1 can (355 mL) frozen lemonade  
concentrate, thawed  
1 pkg (300 g) soft tofu

1 1/2 cups (375 mL) cold water  
1 tsp (5 mL) vanilla

Place lemonade concentrate and tofu in a blender. Puree until smooth. Add cold water and vanilla; blend until smooth. Pour mixture into the container of an ice cream maker; freeze according to manufacturer's instructions. Transfer to a container and freeze for at least 2 hours or up to 2 weeks. Let stand for about 10 minutes before serving. Makes 4 cups (1 L).

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