

MISS EVELYN

Creamy Passion Fruit Dessert

A bright, creamy no-bake treat with tropical passion fruit flavor

INGREDIENTS

- 1 (14 oz) bag frozen passion fruit pulp with seeds, thawed
- 1 can sweetened condensed milk
- 1 can evaporated milk

DIRECTIONS

1. Reserve a few spoonfuls of the passion fruit pulp and seeds for the topping.
2. Add the remaining passion fruit pulp, condensed milk, and evaporated milk to a blender.
3. Blend until smooth and creamy, then pour into individual dessert cups.
4. Top each cup with the reserved passion fruit pulp and seeds.
5. Refrigerate for 2-3 hours, until cold and set. Enjoy!

MISS EVELYN TIP

I used Mama Tere frozen passion fruit pulp with seeds for this recipe.





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