



Peach Sweet Tea Granita

A little lemon juice enhances the peachy taste.

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This refreshing take on a summer classic blends delicious ripe peaches with black tea and sugar, plus a little lemon juice. It's a time-tested chef's trick: Lemon juice boosts fruit flavor the way salt enhances savory flavors. You'll hardly taste the lemon, but you will really taste the peach.

Servings: 4 / Ingredients: 6 / Prep: 15 minutes

Ingredients

1 black tea bag (English breakfast or Darjeeling, see Chef Tips)

$\frac{3}{4}$ cup hot water

1 small ripe peach, pitted, peeled and diced

1 tablespoon lemon juice

$\frac{1}{4}$ cup cold water

1 to 2 tablespoons sugar, to taste

Directions

1. Steep the tea bag in hot water for 3 minutes, then discard the tea bag.
2. Using a food processor or blender, puree the diced peaches with the hot tea until smooth. Stir in the lemon juice and sugar until the sugar is dissolved, then mix in the cold water. Taste for sweetness. Pour into a 9-by-9-inch baking pan. Cover and place in the freezer.
3. After 1 hour, using a fork, scrape the frozen top layer and break any chunks into pieces. Return to the freezer. Continue to scrape every 15 to 20 minutes until the granita has a fluffy, snowy consistency, about 2 hours. Eat immediately or keep for three days in the freezer, scraping every so often.

Chef Tips

If you typically drink loose-leaf tea, just make a pot of your favorite black tea and measure out $\frac{3}{4}$ cup through a strainer.

Nutrition Facts (per serving)

Calories: 32; fat: 0 g; saturated fat: 0 g; polyunsaturated fat: 0 g; monounsaturated fat: 0 g; carbohydrates: 8 g; sugar: 8 g; fiber: 1 g; protein: 0 g; sodium: 3 mg

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