



HOW TO "MAKE" A WATERMELON!!

A very simple, simple dessert
Plan to make it the day before serving!!

Ingredients:

1 QUART LIME SHERBET

1 QUART PINEAPPLE SHERBET

1/2 GALLON RASPBERRY SHERBET

**3/4 - 1 CUP RAISINS OR MINI CHOCOLATE CHIPS (WHITE
CHOC CHIPS WORK, TOO!)**

Allow time for the lime & pineapple Sherbet to soften. Smooth lime sherbet around the inside of the Medium Mixing Bowl or the Impressions Bowl to form the rind of the watermelon. Return bowl to the freezer for 1/2 hr. or so. Spread the softened pineapple sherbet on top of the lime sherbet. Once again, return bowl to the freezer. When the raspberry sherbet has become soft, mix in raisins or chocolate & white chips to make the seeds of the watermelon. Pack into the bowl and freeze overnight. Be sure you have the seal on the container. When ready to serve, invert the bowl, wrap a warm towel around it for just a few moments, and your watermelon will drop onto your serving tray....ready to slice and serve!! It looks exactly like a piece of watermelon...complete with seeds!! Yummy!! And sooo different!!