

**Spanish Lemon Cream**  
**Crema de Limon**  
**Makes 4 servings**

6 oz. sweetened condensed milk  
6 oz. fresh lemon juice  
12 oz. unsweetened plain yogurt  
Optional: ½-1 t. grated lemon zest

Allow yogurt to stand at room temperature for about 10 minutes.

Pour evaporated milk into a blender and add lemon juice, blend thoroughly.  
Add ½ yogurt to milk-lemon mixture and blend well, add rest of the yogurt and blend.  
Stir in lemon zest if desired or use to garnish the top of the finished dessert.  
Mixture will be thick and creamy, additional yogurt may be added if you desire a thinner consistency.

Cover and chill at least an hour, spoon into serving dishes garnish as desired. Can be made the day before, stir briskly with a whip before serving.