

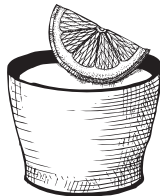
LEMON POSSET

Enjoy this treat with your afternoon tea—courtesy of A Taste of Britain, who made the *Jane Austen, Abridged* tea-time matinees so scrumptious!



Ingredients

- 3 cups heavy cream
- 1 cup sugar
- 3 lemons, juiced (about 8 Tbsp)



“Afternoon tea should be provided, fresh supplies, with thin bread-and-butter, fancy pastries, cakes, etc., being brought in as other guests arrive.”

– Isabella Beeton,
Mrs. Beeton's Book of Household Management

Directions

- Bring the heavy cream and sugar to boil in a small saucepan and whisk over low heat for one minute.
- Remove from heat and add the lemon juice; whisk until combined.
- Distribute the mixture evenly among 6 dessert glasses (or teacups—how cute!) and refrigerate until set—at least 6 hours and ideally overnight. We like to garnish with fresh whipped cream and candied lemon peel.
