## Frozen Orange Cream <br> Tupperware

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## Serves 4

1 cup heavy cream
$1 / 2$ cup sugar
2 oranges (juice and zest)
pinch salt
Whip cream, sugar, orange juice and salt to soft peaks in Quick Chef ${ }^{\circledR}$ Container fitted with paddle attachment. Place in $23 / 4$ cup Freezer Mates ${ }^{\circledR}$ Container to harden, store in freezer until serving. Allow to soften slightly before serving.

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