

Noreen's Kitchen

Cheesecake Popsicles

Ingredients

1, 8 ounce brick cream cheese, softened 1 cup evaporated milk
1, 14 ounce can sweetened condensed milk 2 tablespoons fresh lemon juice
1 tablespoon vanilla extract

Step by Step Instructions

Place cream cheese in a large bowl and beat with an electric mixer until light and fluffy.

Add sweetened condensed milk, evaporated milk and vanilla. Blend well.

Transfer mixture to a large glass measuring cup with a pour spout to make pouring into the molds easier.

Pour into Popsicle molds.

Place sticks into molds.

Place molds on a cookie sheet or stabilizer base if one was provided.

Place in freezer for at least 8 hours until set. These take a long time to freeze so don't try removing until they have been in the freezer for at least 8 hours.

Unmold by placing in a pan of warm water to loosen and make it easier to remove the frozen bars from the molds.

I like to remove all the pops and wrap each one individually in a sandwich bag and place in a container in the freezer for easy grab and go treats for the kids.

Enjoy!