



Noreen's Kitchen

Chocolate Raspberry

Yogurt Creamsicles

Ingredients

4 cups fresh or frozen raspberries	1 cup milk or cream
3/4 cup simple syrup	1 cup plain or vanilla yogurt
1 tablespoon vanilla extract	1 recipe of magic shell coating (optional)

Step by Step Instructions

Place ingredients in a blender and puree until smooth.

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 2 to 3 hours until set.

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

Dip some or all of the pops in magic shell for a nice dark chocolaty coating!

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!