



A blog by California Giant Berry Farms



Prep Time

15 Mins



Total Time

6 hours 15
Mins



Servings

12



Calories
per serving

52

Berry Breakfast Popsicles

Ingredients

- 6 oz California Giant blueberries
- 6 oz California Giant blackberries
- 1 lb California Giant strawberries, hulled
- 1 cup water, divided
- 32 oz plain Greek yogurt (you'll only use about half, but you can save the rest for another breakfast recipe)
- 2 - 4 tbsp honey
- 2 - 4 tbsp milk
- 4 cups of your favorite granola

Instructions

In a saucepan over medium heat, add blueberries, 1 tablespoon honey, and 1/3 of the water. Cook until berries break down. Transfer to a bowl to cool. Continue these steps with all of the berries, keeping the different berries in separate bowls. Or, you could mix the berries and cook them all together.

Once berries cool, start layering your molds. I used a tablespoon of granola (soaked in the milk so they freeze), a dollop of yogurt with honey, a dollop of berries, and another tablespoon of granola in each popsicle. Insert popsicle sticks and place in freezer for at least six hours, but I prefer to let them sit overnight.

**After making these, I would recommend starting with a layer of yogurt, then adding the berries and granola, and ending with more yogurt. However, feel free to experiment!*

