

Coconut Berry Popsicles



FROM THE KITCHEN OF
DEBBIE MACOMBER

Creamy coconut milk makes an excellent base for these refreshing berry popsicles. Simply open a can of coconut milk, add sugar and lime juice, and pack with your favorite fresh berries. These popsicles are so quick and easy, these will be cooling you off from a warm summer's day in no time!

Makes 8

Ingredients

- 1 14.5 ounce can (full fat) coconut milk
- 3 tablespoons sugar
- 2 tablespoons lime juice
- 2 cups mixed berries, sliced if large

Directions

In a bowl with a pouring spout, whisk together the coconut milk, sugar and lime juice until blended. Pour popsicle molds halfway full. Evenly distribute berries among the molds, pushing the berries down into the liquid. Fill with remaining liquid. Freeze for 6 hours, or until solid.

To remove from molds, run under hot water, then remove popsicles. Enjoy!