

Refreshing iced coffee, in popsicle form!

INGREDIENTS:

- a popsicle mold
- 2 cups cold strong coffee
- 3/4 cup heavy cream, plus extra for the bottom of the molds
- sugar to taste

INSTRUCTIONS:

1. Set aside 1/3 cup of cream and sweeten it with a little sugar. Stir until completely dissolved.
2. Pour a little of the cream into the bottom of each mold, just about 1/4 to 1/2 inch high.
3. Freeze the mold until the cream is solid, about an hour.
4. Mix the coffee, more cream and sugar (to taste) in a glass measuring cup and stir until the sugar is dissolved. You will need about 2 1/4 cups total. Refrigerate until chilled.
5. Carefully pour the chilled coffee mixture into each mold, filling it to the top.
6. Cover the top with foil, and insert the sticks. Freeze until solid.
7. To un-mold the popsicles, fill your sink with hot water, and submerge the mold in the water right up to, but not past, the top ledge for about 15-30 seconds. If the popsicles don't slide out, submerge it for a few seconds longer.



NOTES

- These amounts are approximate. Mix up about 2 1/4 cups of cold coffee with cream and sugar to your liking. You'll need a little extra sweetened cream for the white tips of the pops.
- This recipe works for a mold with 10 slots, 1/4 cups each. Your mold might hold more or less liquid.

NUTRITION

Calories: 61 kcal · Carbohydrates: 1 g · Protein: 1 g · Fat: 6 g · Saturated Fat: 4 g · Polyunsaturated Fat: 0.3 g · Monounsaturated Fat: 2 g · Cholesterol: 20 mg · Sodium: 6 mg · Potassium: 40 mg · Sugar: 1 g · Vitamin A: 262 IU · Vitamin C: 0.1 mg · Calcium: 13 mg · Iron: 0.02 mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.