

Dessert

Berry Blue Pops

Taste of Home Simple & delicious - August 2011

Preparation Time: 25 minutes

HELPFUL TIPS

Clear enough freezer space before getting started.

For ease, pour mixes from spouted pitchers.

If not using a mold, cover pops with plastic wrap or baggies secured with rubber bands to prevent freezer burn.

6 tablespoons berry blue gelatin
1 cup sugar, divided
2 cups boiling water, divided
2 cups cold water, divided
6 tablespoons strawberry gelatin
18 popsicle molds or paper cups (3 oz ea)
18 popsicle sticks

In a small bowl, dissolve the berry blue gelatin powder and 1/2 cup sugar in one cup of boiling water.

Stir in one cup of cold water.

In another bowl, dissolve the strawberry gelatin powder and the remaining sugar in the remaining boiling water.
Stir in the remaining cold water.

In a small bowl, combine half of the berry blue gelatin mixture and half of the strawberry gelatin mixture.

Place all in the freezer for 1 3/4 to 2 hours or until slushy.

In a large bowl, swirl the three colors as desired.

Fill each mold or cup with 1/4 cup of the gelatin mixture.

Top with holders or insert sticks into cups.

Freeze.

Yield: 18 pops

Per Serving (excluding unknown items): 774 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 200g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 30mg Sodium. Exchanges: 13 1/2 Other Carbohydrates.