

**Dessert**

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# **Butterscotch Pops**

Kristina Castella  
IcyPops.com

**1 cup light brown sugar**  
**3/4 cup cornstarch**  
**1/4 teaspoon salt**  
**4 cups milk**  
**4 tablespoons unsalted butter**  
**2 teaspoons vanilla extract**  
**1 cup butterscotch chips, chopped**  
**popsicle molds or disposable plastic cups (3 oz ea)**  
**popsicle sticks**

In a saucepan, combine the brown sugar, cornstarch and salt.

Add the milk. Bring to a boil over medium heat, stirring constantly. Remove from the heat as soon as the mixture thickens.

Stir in the butter until melted.

Add the vanilla.

Let cool in the refrigerator for 20 minutes.

Stir in the butterscotch chips.

Pour the mixture into the popsicle molds or plastic cups.

Place the tops on the molds or insert the sticks.

Freeze for at least 8 hours.

Remove from the freezer.

Let stand at room temperature for 5 minutes before removing the pops from the molds.

Serve immediately.

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Per Serving (excluding unknown items): 2614 Calories; 85g Fat (28.7% calories from fat); 33g Protein; 439g Carbohydrate; 1g Dietary Fiber; 272mg Cholesterol; 1156mg Sodium. Exchanges: 6 Grain(Starch); 4 Non-Fat Milk; 16 1/2 Fat; 20 Other Carbohydrates.