

Dessert

Cool Watermelon Pops

Taste of Home Simple & delicious - August 2011

Servings: 28

Preparation Time: 20 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.

2 cups boiling water

1 cup sugar

1 package (3 oz) watermelon gelatin

1 envelope unsweetened watermelon cherry Kool-Aid mix

2 cups refrigerated watermelon juice blend

1/3 cup miniature semisweet chocolate chips

2 cups prepared limeaid

3 teaspoons green food coloring (optional)

28 popsicle molds or paper cups (3 oz each)

28 popsicle sticks

In a large bowl, combine the water, sugar, gelatin and Kool-Aid mix. Stir until the sugar is dissolved.

Add the watermelon juice.

Fill each mold or cup with 3 tablespoons of the watermelon mixture.

Freeze until almost slushy, about 1 hour.

Sprinkle with chocolate chips.

Top with holders or insert sticks into the cups.

In a small bowl, combine the limeade and food coloring, if desired.

If using popsicle molds, remove the holders.

Pour the limeade mixture over the tops.

Return the holders.

Freeze completely.

Per Serving (excluding unknown items): 28 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 7g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Other Carbohydrates.