

**Dessert**

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# Homemade Fudge Pops

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**Servings: 20**

**1/4 cup butter, cubed**

**1/2 cup all-purpose flour**

**4 cups milk**

**1 1/3 cups packed brown sugar**

**1/3 cup baking cocoa**

**1 teaspoon salt**

**2 teaspoons vanilla extract**

**20 popsicle molds or disposable plastic cups (3 oz ea)**

**20 popsicle sticks**

In a large saucepan, melt the butter over medium heat.

Stir in the flour until smooth.

Gradually add the milk.

Stir in the brown sugar, cocoa and salt.

Bring to a boil. Cook and stir for 2 minutes or until thickened.

Remove from the heat.

Stir in the vanilla.

Cool for 20 minutes, stirring several times.

Pour 1/4 cup of the mixture into the popsicle molds or plastic cups.

Top the molds with holders or insert popsicle sticks into the cups.

Freeze until firm.

Yield: 20 popsicles

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Per Serving (excluding unknown items): 118 Calories; 4g Fat (29.8% calories from fat); 2g Protein; 19g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 160mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.