

**Dessert**

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# **Limoncello Pops**

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**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 4 hours 15 minutes**

**Freezing Time: 4 hours**

**1 1/4 cups water**

**2/3 cup sugar**

**1 tablespoon lemon rind, grated**

**1 cup fresh lemon juice**

**1/2 cup limoncello (lemon flavored liqueur)**

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

**6 popsicle sticks**

In a microwave-safe bowl, combine the water and sugar. Microwave on HIGH for 3 minutes or until boiling. Stir until the sugar dissolves.

Stir in the rind. Cool completely.

Strain the mixture through a sieve into a bowl. Discard the rind.

Stir in the juice and liqueur.

Divide the mixture among the popsicle molds or plastic cups.

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

Freeze for 4 hours or until thoroughly frozen.

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Per Serving (excluding unknown items): 96 Calories; trace Fat (0.0% calories from fat); trace Protein; 26g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.