

**Dessert**

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# **Sparkling Strawberry Pops**

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**Servings: 8**

**Preparation Time: 20 minutes**

**Start to Finish Time: 4 hours 20 minutes**

**Freezing Time: 4 hours**

**3/4 cup sugar**

**1/4 cup water**

**6 cups (2 pounds) sliced fresh strawberries**

**2 tablespoons fresh lemon juice**

**2 teaspoons light-colored corn syrup**

**1 1/4 cups champagne, chilled**

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

**8 popsicle sticks**

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

In a food processor or blender, combine the berries, juice and corn syrup. Process until smooth.

Strain through a sieve over a bowl, pressing to extract the juices. Discard the solids.

In a bowl, combine the sugar syrup, strawberry mixture and wine.

Divide the mixture evenly among the popsicle molds or disposable cups.

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

Freeze 4 hours or until thoroughly frozen.

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Per Serving (excluding unknown items): 105 Calories; 0g Fat (0.0% calories from fat); trace Protein; 20g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 1 1/2 Other Carbohydrates.