## **Blackberry Prosecco Popsicle**

BakersRoyale www.EndlessSimmer.com

## Yield: 12 2.5-ounce popsicles

20 ounces Prosecco 1/3 cup blackberries 4 ounces creme de cassis splash lime juice 2 pinches lime zest In a bowl, place the blackberries. Pour the creme de cassis over the top and toss to coat. Using a muddler or a rounded blunt end kitchen tool, crush the berries into the creme de cassis. Add the lime juice and zest. Toss to combine.

Measure out approximately one teaspoon of the berry mixture into the bottom of your popsicle form. Pour the Prosecco on top.

Freeze for about two hours or until the mixture starts to solidify enough to hold a popsicle stick upright. Insert popsicle sticks and finish freezing the popsicles overnight.

Do not remove from freezer until ready to serve, or plate over crushed ice as the carbonation in the Prosecco creates tiny air pockets that will make the popsicles melt faster.

Cordial glasses were used but any form will work.

Per Serving (excluding unknown items): 346 Calories; trace Fat (0.7% calories from fat); trace Protein; 59g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2

Desserts

Carbohydrate (g):

## Dar Carrina Mutritional Analysis

Calories (kcal):	346	Vitamin B6 (mg):	trace
% Calories from Fat:	0.7%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	98.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.6%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	16mcg
Saturated Fat (q):	trace	Niacin (mg):	trace
(6)		Caffeine (mg):	0mg
Monounsaturated Fat (g):	trace	Alcohol (kcal):	321
Polyunsaturated Fat (g):	trace	% Pofuso:	n n%
Cholesterol (mg):	0ma		

59g

**Food Exchanges** 

Dietary Fiber (g):	3g	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	trace	Vegetable:	0
Potassium (mg):	94mg	Fruit:	1/2
Calcium (mg):	16mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	10mg		
Vitamin A (i.u.):	79IU		
Vitamin A (r.e.):	7 1/2RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 346	Calories from Fat: 2			
	% Daily Values*			
Total Fat trace	0%			
Saturated Fat trace	0%			
Cholesterol Omg	0%			
Sodium trace	0%			
<b>Total Carbohydrates</b> 59g	20%			
Dietary Fiber 3g	10%			
Protein trace				
Vitamin A	2%			
Vitamin C	17%			
Calcium	2%			
Iron	2%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.