White Russian Poptail

BakersRoyale www.EndlessSimmer.com

1 batch vanilla pudding
5 ounces vodka
2 ounces Kahlua
2 ounces Bailey's Irish Cream
VANILLA PUDDING
1/3 cup cornstarch
1/2 cup granulated sugar
pinch salt
3 cups cold whole milk
1 tbls + 1-1/2 tspn vanilla extract

To make the vanilla pudding: In a blender or food processor, combine the cornstarch, sugar, salt and milk. Pulse until well blended. (Alternately, combine all of the ingredients in a bowl and whisk vogorously.) Transfer the mixture to a heat-proof bowl. Place over (not touching) simmering water for approximately 15 to 20 minutes, stirring occasionally. (The pudding is ready when the mixture coats the back of a spoon.) Add the vanilla and stir to combine.

In a blender or food processor, combine the vanilla pudding, vodka, Kahlua and Bailey's Irish Cream. Process until smooth, about 1 to 2 minutes.

Pour the mixture into the popsicle molds. Freeze for about one hour or until the mixture starts to solifify enough to hold a popsicle stick upright. Insert the popsicle sticks and finish freezing the popsicles overnight.

To release the popsicles, run hot water on the outside of the popsicle molds for 3 to 5 seconds.

Per Serving (excluding unknown items): 1401 Calories; 11g Fat (10.3% calories from fat); 6g Protein; 206g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 466mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Fat; 8 1/2 Other Carbohydrates.

Desserts

Calories (kcal):	1401	Vitamin B6 (mg):	.1mg
% Calories from Fat:	10.3%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	87.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.4%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	11g	Folacin (mcg):	6mcg
Saturated Fat (g):	7g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	705 n n%
Cholesterol (mg):	9mg	V. Daffica.	1111%
Carbohydrate (g):	206g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	2 1/2
Protein (g):	6g	Lean Meat:	0
Sodium (mg):	466mg	Vegetable:	0
Potassium (mg):	209mg	Fruit:	0
Calcium (mg):	148mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1/2
Zinc (mg):	1mg	Other Carbohydrates:	8 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	241IU		
Vitamin A (r.e.):	64RE		

Nutrition Facts

Amount Per Serving			
Calories 1401	Calories from Fat: 144		
	% Daily Values*		
Total Fat 11g Saturated Fat 7g Cholesterol 9mg Sodium 466mg Total Carbohydrates 206g Dietary Fiber trace Protein 6g	17% 33% 3% 19% 69% 2%		
Vitamin A Vitamin C Calcium Iron	5% 2% 15% 3%		

^{*} Percent Daily Values are based on a 2000 calorie diet.