

# Acai Yogurt Pops

Food Network Magazine - June 2020

*2 packets (3.5 ounce ea)  
frozen acai puree', thawed  
1 banana  
1/2 cup frozen mango  
chunks  
1/2 cup frozen pineapple  
chunks  
1/2 cup coconut water  
1 cup vanilla yogurt  
1 cup granola, large  
clusters broken up  
vanilla yogurt (for dipping)*

In a blender, combine the acai, banana, mango, pineapple and coconut water. Puree' until smooth.

Layer the fruit puree' and yogurt in ten ice pop molds, starting and ending with the puree' (two or three layers of each). Swirl slightly with a skewer. Add sticks.

Freeze until solid, at least six hours.

Line a baking sheet with parchment paper. Place the granola on a large plate. Fill a short, wide glass with about two inches of yogurt (about one-half cup). Remove the pops from the molds and lay on the prepared pan. (Return to the freezer if they begin to soften.)

Working quickly, dip each pop in the yogurt at an angle, then dip in the granola. Return to the pan.

Freeze until the yogurt hardens, about one hour.

---

Per Serving (excluding unknown items): 876 Calories; 42g Fat (40.9% calories from fat); 26g Protein; 111g Carbohydrate; 16g Dietary Fiber; 31mg Cholesterol; 128mg Sodium. Exchanges: 4 1/2 Grain(Starch); 2 Fruit; 1 Non-Fat Milk; 8 Fat; 1/2 Other Carbohydrates.