

Dessert

Almond Fudge Pops

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Taste of Home Website

Servings: 6

Preparation Time: 15 minutes

Pecans can be substituted for almonds in the recipe.

1 envelope whipped topping mix (Dream Whip)

1/2 cup cold milk

1/2 teaspoon vanilla extract

3/4 cup hot fudge ice cream topping

2 tablespoons water

1 cup finely chopped almonds, toasted and divided

6 3-ounce disposable plastic cups

6 popsicle sticks

In a bowl, beat the topping mix, milk and vanilla on low-speed until blended.

Beat on high until soft peaks form, about 4 minutes.

In a large bowl, combine the fudge topping and water. Fold in the topping mixture and 1/2 cup of the almonds.

Pour into the plastic cups. Cover with heavy-duty foil. Insert the sticks through the foil.

Place in a 9-inch square pan.

Freeze until firm.

Remove the foil and cups.

Roll the frozen pops in the remaining almonds.

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