

---

# Lemon-Apricot Fruit Pops

Aysha Schurman - Ammon, ID

Taste of Home Magazine - June-July 2021

Servings: 6

**1/4 cup orange juice**

**1 teaspoon grated orange zest**

**1/4 cup lemon juice**

**4 teaspoons sugar**

**1 cup (4 to 5 medium) fresh apricots, sliced**

**1/2 cup ice cubes**

**1 teaspoon fresh mint (optional), minced**

**6 pop pouches (or 3 ounce paper cups)**

**wooden pop sticks**

In a blender, place the orange juice, orange zest, lemon juice, sugar, fresh apricots and ice cubes. Cover and process until smooth. If desired, stir in some mint.

Pour the mixture into the pop pouches or paper cups.

Seal the pop pouches. If using paper cups, top with foil and insert wooden pop sticks through the foil.

Freeze until firm.

(Zip bags are reusable - and are an eco-friendly way to enjoy homemade fruit pop all summer long.)

## Dessert

---

*Per Serving (excluding unknown items): 18 Calories; trace Fat (0.9% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 0 Other Carbohydrates.*