

Dessert

Maple Mocha Pops

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TasteOfHome.com

Servings: 12

Preparation Time: 15 minutes

2 cups heavy whipping cream

1/2 cup half-and-half cream

1/4 cup maple syrup

1/4 cup chocolate syrup

1 tablespoon instant coffee granules

12 popsicle molds or paper cups (3 oz ea)

12 popsicle sticks

In a large bowl, whisk the whipping cream, half-and-half, maple syrup, chocolate syrup and coffee granules until the coffee is dissolved.

Fill the molds or cups with 1/4 cup of the cream mixture.

Top with holders or insert sticks into the cups.

Freeze.

Yield: 1 dozen

Per Serving (excluding unknown items): 169 Calories; 15g Fat (76.2% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 54mg Cholesterol; 19mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 3 Fat; 1/2 Other Carbohydrates.