

**Dessert**

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# **Orange Cream Pops**

TasteOfHome.com

**Servings: 10**

- 1 package (3 oz) orange gelatin**
- 1 cup boiling water**
- 1 cup (8 oz) vanilla yogurt**
- 1/2 cup 2% milk**
- 1/2 teaspoon vanilla extract**
- 10 popsicle molds or disposable plastic cups (3 oz ea)**
- 10 popsicle sticks**

In a large bowl, dissolve the gelatin in boiling water. Cool to room temperature.

Stir in the yogurt, milk and vanilla.

Pour 1/4 cup of the mixture into each mold or cup.

Top with holders or insert the popsicle sticks.

Freeze until firm.

Yield: 10 ice pops

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Per Serving (excluding unknown items): 22 Calories; 1g Fat (43.2% calories from fat); 1g Protein; 2g Carbohydrate; 0g Dietary Fiber; 4mg Cholesterol; 18mg Sodium. Exchanges: 0 Non-Fat Milk; 0 Fat; 0 Other Carbohydrates.