

# Vampire Pops (Halloween)

*Publix.aprons.com*

*2 cups fresh strawberries  
2 cups plain Greek yogurt  
4 tablespoons honey  
1 tablespoon vanilla extract  
24 mini chocolate candies  
12 vanilla-flavored melting  
wafers  
chocolate shell sundae  
topping*

## **Preparation Time: 10 minutes**

Place the strawberries into the bowl of a food processor. Process until puree'd. Transfer the mixture to a small bowl.

In a bowl, whisk the yogurt, honey and vanilla until well blended. Pour the two mixtures alternately into the icepop molds (leave one-quarter inch clearance for the stick).

Swirl the mixtures slightly, using a skewer (or thin-bladed knife), with an up-and-down motion.

Insert the icepop sticks.

Freeze for three hours or until firm.

*Use a twelve count ice pop mold or three-ounce paper cups for the ice pops. Also popsicle sticks.*

---

Per Serving (excluding unknown items): 384 Calories; 1g Fat (2.3% calories from fat); 2g Protein; 94g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 1 1/2 Fruit; 4 1/2 Other Carbohydrates.