

Fruit Pops

Recipe By *Sina Mizrahi*



Cooking and Prep:  20
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Serves:  25

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free,
Low Carb, Vegan

Source: Relish by Binah

Magazine

Serve fruit on sticks or skewers for a healthy treat that's easy to make and fun to eat. You can even get the kids to put them together. And of course, some chocolate makes it a legitimate dessert.

Ingredients (5)

Main ingredients

- 5-6 kiwis, peeled and sliced into rings
- 1 large watermelon
- 8 ounces dark chocolate
- 1 teaspoon coconut oil
- coconut flakes or ground coconut

Start Cooking

Make the Fruit Pops

1. Insert a popsicle stick halfway into each slice of kiwi.
2. Line a baking sheet with Gefen Easy Baking Parchment Paper.
3. Melt the chocolate over a double boiler or microwave. Dip each kiwi pop halfway into the melted chocolate. Place on the prepared baking sheet and sprinkle with ground coconut. Transfer to freezer to harden.
4. Cut the watermelon into discs and then triangles. Using a sharp knife, make a slit in the peel, and insert a popsicle stick halfway.
5. Arrange the fruit on a platter and store in the refrigerator until ready to serve.

Tip:

You can garnish these fruit pops in any way you like — try chopped nuts, sea salt, or even cacao nibs.