

# Peaches and Cream Ice Pops

Recipe By *Sina Mizrahi*



**Cooking and Prep:**  5  
h 25 m

**Serves:**  10

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover, Nine  
Days

**Diet:** Vegetarian, Gluten Free,  
Pescetarian, Vegan

**Source:** Relish by Binah  
Magazine

These ice pops are rich and creamy, making them a terrific way to cool down after a heavy meal. Roasting the peaches brings out their inherent sweetness. All it takes after that is a few whizzes in the blender and a few hours to set — easy, light, and refreshing!

## Ingredients (7)

### Cream

- 13 ounces coconut milk (preferably full-fat)
- 1/4 cup water
- 1 teaspoon **Gefen Pure Vanilla Extract**
- 3 tablespoons maple syrup

## Peach Swirl

- 2-3 large fresh peaches, sliced, or 2-3 cups frozen sliced peaches, rinsed
  - 2 tablespoons maple syrup
  - 1/2 teaspoon **Gefen Pure Vanilla Extract**
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## Start Cooking

### Make the Fruit Pops

1. Preheat oven to 350°F. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Spread the peach slices in a single layer on the prepared baking sheet and roast at 350°F for 15–17 minutes. Remove from oven and allow to cool.
3. Meanwhile, mix the coconut milk, water, and vanilla in a medium bowl.
4. Transfer half the coconut milk mixture to a blender or food processor and blend with the peaches, maple syrup, and vanilla.
5. Pour the peach mixture into popsicle molds, then pour the remaining coconut milk mixture over it. Give each one a gentle swirl and transfer the molds to the freezer. After approximately one hour, insert the popsicle sticks and return to the freezer for at least four more hours.
6. Just before serving, run the molds under hot water for a few seconds and gently remove the popsicles.

### Note:

If you want the consistency to be as smooth as possible, strain the peach mixture through a fine mesh sieve to remove any clumps.