

# Homemade Chocolate Popsicles

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Cooking and Prep:  3 h

Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,  
Gluten Free

You will not believe how easy it is to prepare homemade chocolate popsicles!  
Chocolate popsicles are easy to prepare and perfect for summer guests.

## Ingredients (6)

### Main ingredients

- 1 and 1/2 cups milk
- 1/3 cup sugar
- 1 tablespoon cornstarch, potato starch, or tapioca starch
- 2 tablespoons **Gefen Cocoa Powder**
- 2 and 1/2 ounces (75 grams) **Elite Milk Chocolate** (or dark chocolate, or white chocolate), broken into cubes
- 1 and 1/2 ounces (50 grams) **Elite 70% Dark Chocolate**, melted, for decorating

## Start Cooking

### Prepare the Popsicles

1. Put milk, sugar, cornstarch and cocoa into a pot, and beat well with a whisk.
2. Cook the mixture while whisking on a medium-low heat until it becomes a pudding and the mixture slightly thickens.
3. Add chocolate and stir until it melts in the mixture.
4. Pour the mixture into popsicle molds. Freeze for at least four to five hours or until the popsicles are completely frozen.
5. Remove from molds and drizzle with melted chocolate.

**Note:**

Keep the popsicles in a closed container for up to a month.