

Cherry Ice Pops

Recipe By *Temi Philip*



Cooking and Prep: 
4.5 h

Serves:  8

Contains:  

Preference: Parve

Cherry ice pops with a touch of white chocolate.... What a cool idea!

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (6)

Main ingredients

- 16 ounces (450 grams) frozen cherries
- 1/2 cup sugar
- 1/2 cup pareve whipping cream
- 1/4 cup **Gefen Soy Milk**
- 1 tablespoon instant vanilla pudding



3.5 ounces (100 grams) white or dark chocolate, for coating

Start Cooking

Prepare the Ice Pops

1. Blend cherries, sugar, whipping cream, soy milk, and vanilla pudding mix in a food processor until smooth.
2. Place into ice pop containers and insert a stick in the center. Freeze for at least 4 hours.
3. Pop the ice pops out of the containers. If they aren't popping out, place the containers under warm running water.

Prepare the Coating

1. Melt the chocolate and quickly dip each ice pop until coated.