

Strawberry Frozen Yogurt Popsicles



Ingredients:

2 cups vanilla Greek yogurt (you can also use plain for a less sweet pop)

1 cup strawberry Jackie's Jam, or any of your favorite Jackie's Jam flavors

Instructions:

In a large bowl, add yogurt and jam. Lightly stir ingredients so that they are partially combined and jam is swirled throughout.

Pour or spoon into popsicle mold, leaving 1/2" of space at the top for expansion when freezing. (or follow your specific popsicle mold directions)

Freeze for 4 to 6 hours or overnight. Run popsicle mold under warm water to help release popsicles.

Wrap extra popsicles in wax paper, then store in a freezer safe bag or container.

Servings 6

Note: Popsicles will keep for 6 to 8 months, if stored in a tightly sealed, freezer safe container.

Make popsicles in paper or rubber, flexible, easy to remove containers.

Option: Try any of our jams for a fun summer treat. You can also make these with tooth picks in ice cube trays for bite size treats.

Recipe adapted from the Toasty Kitchen

Jackie's Jams