



STRAWBERRY & CRÈME POPSICLES



SERVES: PREP TIME: COOK TIME:

1 | 3H | 8H

GLUTEN FREE VEGETARIAN

INGREDIENTS:

- 1 Cup Crofter's Organic Premium Strawberry Fruit Spread
- 1 Cup Water
- ¼ Cup Granulated Sugar
- 1 Tbsp Cornstarch
- 1 Cup Milk
- 2 Egg Yolks
- 1 Tsp Vanilla Extract

DIRECTIONS:

1. In a medium sized sauce pot combine the Crofter's Organic Premium Strawberry Fruit Spread with 1 cup of water and stir together to thin out the fruit spread. Set aside.
2. In a separate medium saucepan, combine the sugar and cornstarch. Mix together. Pour the milk over the sugar and cornstarch. Stir using a whisk. Place the saucepan over medium heat for ~10 minutes or until the mixture thickens. Continuously stirring.
3. While the crème mixture is simmering, in a small bowl beat together 2 egg yolks and add in 1 tbsp of the thickened crème mixture to get the eggs to temperature. Now add the eggs into the saucepan and continue to whisk. Add in vanilla extract. The mixture should begin to thicken up. Once thick, remove from heat and allow to cool.
4. In a popsicle mould, pour the strawberry mixture in first filling the mould 1/3 of the way up. Place in the freezer and allow to freeze for 1 hour. Remove and then pour in the crème mixture, filling the mould 2/3 of the way up. Again, place in the freezer to freeze for 1 hour. Remove and finally fill the last third of the mould with the remaining strawberry mixture.
5. Place back in the freezer and allow to fully freeze for 8 hour or overnight. Once fully frozen, gently warm the popsicles up with your hand to remove from the mould, serve and enjoy!