# HOMEMADE BOMB POP POPSICLES









### RED LAYER

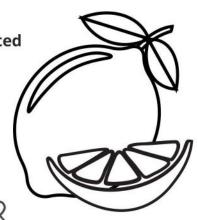
1 cup (5 oz/142 g) strawberries, fresh or defrosted

1/3 cup (2 1/2 fl oz/75 ml) lemonade

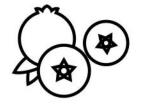
1/3 cup (2 1/2 oz/71 g) plain yogurt

2 teaspoons granulated sugar

1-2 drops red food coloring (optional)



# WHITE LAYER



½ cup (5 fl oz/150 ml) lemonade
 ⅓ cup (2 ½ oz/71 g) plain yogurt
 2 teaspoons granulated sugar



# BLUE LAYER



½ cup (2½ oz/71 g) blueberries, fresh or defrosted

½ cup (2½ floz/75 ml) lemonade

½ cup (2½ oz/71 g) plain yogurt

2 teaspoons granulated sugar

1-2 drops blue food coloring (optional)



Recipe by Gemma Stafford of BiggerBolderBaking.com

## INSTRUCTIONS

#### TO MAKE THE RED LAYER

- Combine the strawberries, lemonade, yogurt, sugar and food coloring (if using) in a blender and puree until smooth.
- Pour evenly into 10 popsicle molds, then insert wooden popsicle sticks and freeze until solid, about 2 hours.

#### TO MAKE THE WHITE LAYER

- 1 Combine the lemonade, yogurt and sugar in a blender and process until smooth.
- Pour evenly over the frozen red layer and freeze until solid, about 2 hours.

#### TO MAKE THE BLUE LAYER

- Combine the blueberries, lemonade, yogurt, sugar and food coloring (if using) in a blender and puree until smooth.
- If desired, strain to remove the skin, then pour evenly on top of the frozen white layer. Freeze now for a minimum of 4 hours, but preferably overnight.
- To unmold, run the mold under warm water for a few seconds to loosen the popsicles.
- Store leftovers in the freezer and in their molds for up to 1 week.

#### BOLD BAKER TIPS

You can replace the strawberries with raspberries.

Use dairy free yogurt if you wish.

Wipe the sides of the molds between each color so you get clean layers.

If you don't have a popsicle mold you can use little disposable drinking cups.