Berry Coconut Popsicles

Coconut milk gives these popsicles a unique tropical and creamy flavor.

Serves 6



Nutrition Facts

Serving Size 1 Popsicle Servings Per Container 6

| Gervinger ei | | <u> </u> | |
|---|-------|--|---|
| Amount Per Serving | | | |
| Calories 130 |) Cal | ories fron | n Fat 35 |
| | | % Da | ily Value* |
| Total Fat 4g | | | 6 % |
| Saturated Fat 2.5g 13 | | | 13% |
| Trans Fat 0g | | | |
| Cholesterol Omg | | | 0% |
| Sodium 30mg | | | 1% |
| Total Carbohydrate 26g 9% | | | |
| Dietary Fiber 2g | | | 8% |
| Sugars 20g | | | |
| Protein 1g | | | |
| | | | |
| Vitamin A 0% | • | Vitamin C | 2 15% |
| Calcium 2% | • | Iron 2% | |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 | | | |
| Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per grar Fat 9 • C | | 65g 20g 300mg 2,400mg 300g 25g € 4 ● Prote | 80g 25g 300mg 2,400mg 375g 30g |

Please note: nutritional values are approximate.

Ingredients

- 1 cup raspberries (fresh or frozen)
- 1 cup blueberries (fresh or frozen)
- 1 14-ounce can light coconut milk
- 2 cups water
- 1 cup apple juice (or any 100% juice)
- ¹/₄ cup honey or maple sryup

Directions

- 1. Blend ingredients together in a food processor or blender.
- 2. Pour into popsicle molds and freeze for at least 3 hours.



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