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

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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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