# **Orange Cream Popsicle**

Try these popsicles for a cool treat on a warm summer day. They are a great source of vitamin C to keep your immune system strong.

#### Serves 6



### Ingredients

- 1 cup low-fat vanilla yogurt
- 1 16-ounce can mandarin oranges, in fruit juice

## **Nutrition Facts**

Serving Size 1 Popsicle Servings Per Recipe 6

Servings Per Recipe 6	
Amount Per Serving	
Calories 50	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0	0%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 30mg	1%
Total Carbohydra	te 10g 3%
Dietary Fiber 1g	4%
Sugars 9g	
Protein 2g	
Vitamin A 15%	• Vitamin C 45%
Calcium 6%	<ul> <li>Iron 2%</li> </ul>
*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 Less th Saturated Fat Less th Cholesterol Less th Sodium Less th Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohyd	an 20g 25g an 300mg 300mg an 2,400mg 2,400mg 300g 375g 25g 30g

#### **Directions**

- 1. Puree ingredients together in a blender and pour into popsicle molds.
- 2. Freeze for at least 3 hours.

