



kitchen collage

430 e. locust st
des moines, ia 50309
515.270.8202
mykitchencollage.com

monday - friday 10-5:30 /saturday 9-5

Recipes from ***Popsicles and Other Fruity Frozen Treats*** by Sunil Vijayakar, Liz Franklin, and Elsa Petersen-Schepelern. Copyright © 2011. Reprinted with permission of Ryland Peters & Small. New York, NY. All rights reserved.

Cranberry and Orange Ice Pops

Cranberry and orange juices make a fabulous fruity combination, as any devotee of the Sea Breeze cocktail will attest. Simply delicious!

2-1/2 cups unsweetened pure cranberry juice
3/4 cup freshly squeezed orange juice
1 scant cup superfine sugar

Pour the cranberry and orange juices into a bowl. Add the sugar and stir until it has completely dissolved.

Put the molds in one layer in a suitable freezer-proof container. Pour the mixture into the molds. Transfer to the freezer for about 30 minutes, until partly frozen. Remove from the freezer, insert stick in the center of each pop, and freeze for a further 4-6 hours, until solid.

When ready to serve, dip the molds in hot water for a few seconds to loosen the ice pops and serve immediately.