



kitchen collage

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

Recipes from **ZOKU Quick Pops** by Jackie Zorovich & Kristina Sacci. Copyright © 2010.
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Black Raspberry Zig Zag Quick Pops

Run zig zags, hop the couch – do whatever it takes to get to your Quick Pop Maker fast enough for one of these gorgeous and super-tasty berry pops. Sour cream may at first seem an unlikely ingredient, but it lends a refreshing creaminess that balances out the tart berries.

RASPBERRY LAYER

1 cup (5 oz) raspberries
1/4 cup (2 oz) 2% milk
1 tsp vanilla extract
1 Tbsp sour cream
2 Tbsp sugar

BLACKBERRY LAYER

1 cup (5 oz) blackberries
1/4 cup + 2 Tbsp (3 oz) 2% milk
1 tsp vanilla extract
1 Tbsp sour cream
1 Tbsp sugar + 1 tsp sugar

MAKE THE RASPBERRY LAYER: Combine the raspberries, milk, and vanilla in a blender and puree until smooth. Using a fine mesh sieve, strain the mixture into a medium bowl (using a spoon to scrape the sieve so it goes faster). You should have about 3/4 cup (6 oz) of the strained mixture. Whisk in the sour cream and sugar until sugar has dissolved.

MAKE THE BLACKBERRY LAYER: Combine the blackberries, milk, and vanilla in a blender and puree until smooth. Using a fine mesh sieve, strain the mixture into a medium bowl (using a spoon to scrape the sieve so it goes faster). You should have about 3/4 cup (6 oz) of the strained mixture. Whisk in the sour cream and sugar until sugar has dissolved.

ASSEMBLE THE POPS: Use the Zoku Angle Tray to set the pop maker at an angle. Insert sticks into the pop maker molds and pour the raspberry layer about 1/4 way up the molds (using about 1 Tbsp per pop). Let freeze completely and repeat layering once more or until you reach the fill line. Let freeze completely, then remove the pops with the Super Tool and enjoy! Repeat with remaining pops. Yields 6.