





Strawberry Orange Mascarpone Popsicles

 10 Servings

 Prep: 15 mins
Chill: 6 hrs



INGREDIENTS

- 1 lb. (16 oz.) fresh strawberries, hulled and cut in half
- 1/2 cup freshly squeezed orange juice (from actual oranges - about 2 of them)
- 2 tsp. orange zest, grated
- 1/3 cup granulated white sugar
- 1 tsp. vanilla extract
- 8 oz. mascarpone cheese

METHOD

1. In a food processor or blender, blend together the strawberries, orange juice, zest, and sugar until well blended. (The acid in the fruit will help dissolve the sugar.)
2. Add the vanilla and mascarpone cheese and blend until there are no lumps of mascarpone left.
3. Pour into the popsicle molds and push the popsicle sticks into the middle of each mold, leaving about 1-2 inches exposed at the top (the mixture is thick enough you don't need to use the top lid to keep the sticks in place - this also helps because you can fill them all the way up and not worry about the pop mixture sticking and freezing to the lid).
4. Freeze at least 6 hours or overnight. To unmold, run the pop molds under hot water for a few seconds or until they release.

TIPS

You can unmold the pops and lay them flat on a baking sheet lined with wax paper and freeze a few hours more, then store them in a plastic freezer bag.