



PATRIOTIC FRUIT POPS



Nestle

Good Food, Good Life

PATRIOTIC FRUIT POPS

(MAKES 8 SERVINGS)

Beat the summer heat with a frosty treat made from layers of fresh strawberries and blueberries. Blended with 100 percent fruit juice, these red, white and blue pops are sure to create fireworks at your next gathering!

- $\frac{2}{3}$ cup Kiwi Strawberry or any flavor NESTLÉ® JUICY JUICE® All Natural 100% Juice, *divided*
- 1 cup sliced fresh strawberries
- 4 teaspoons granulated sugar, *divided*
- 1 small banana
- $\frac{1}{2}$ cup Vanilla DREYER'S® or EDY'S® SLOW CHURNED® Light Ice Cream
- $\frac{1}{4}$ cup fat free milk
- 8 wooden craft sticks
- 1 cup fresh blueberries, rinsed

PLACE $\frac{1}{3}$ cup Juicy Juice, strawberries and 2 *teaspoons* sugar in blender; cover. Blend until smooth. Pour evenly into eight 4-ounce plastic ice pop molds, filling one-third full. Freeze for 2 hours or until solid.

PLACE banana, ice cream and milk in blender; cover. Blend until smooth. Pour into molds over strawberry mixture. Freeze for 45 minutes; insert sticks into pops. Freeze for an additional hour or until firm.

PLACE *remaining* $\frac{1}{3}$ cup Juicy Juice, blueberries and *remaining* 2 *teaspoons* sugar in blender; cover. Blend until smooth. Pour over banana mixture. Cover with foil; freeze until firm. Unmold by first running a little cold water over the outside of the mold, then gently pulling sticks.

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