

COCONUT MANGO POPSICLES

- 1 pt. vanilla frozen yogurt, softened
- 1—13.5 oz. can coconut milk
- 1/2 c. shredded coconut
- 1 c. mango juice
- 1 c. frozen mango chunks

Combine softened frozen yogurt, coconut milk and shredded coconut in a medium bowl. Whisk to combine and break up any lumps.



Pour into popsicle mold, filling each mold approximately half full. Without inserting sticks, place mold in freezer for 35-40 minutes. The aim is to slightly harden the coconut layer, so that the two layers of the popsicle will be distinct. But don't let it harden completely, or you will not be able to insert the popsicle stick.

Combine mango juice and mango chunks in a blender, and blend to a coarse consistency.

Remove popsicle mold from freezer and pour mango mixture into each mold to fill to top. Insert popsicle sticks. Freeze for 24 hours.

Makes approximately 10 popsicles.