

COFFEE FUDGE POPSICLES

This is a coffee- and chocolate-lover's popsicle!

3 T. hot water

3 T. instant coffee granules

3 T. honey

2 pkgs. Godiva Dark Chocolate pudding mix

2 c. milk (as called for in pudding directions)



In a small bowl, combine hot water, coffee granules, and honey. With a whisk, whip by hand until soft and light. (I think the fact that these three ingredients will even whip into *anything* is quite astounding and enjoy watching the process every time!) Set aside.

Follow the instructions for the pudding found on the box, but stop beating by hand after two minutes, as you want the pudding to still be pourable.

Gently fold the whipped coffee into the pudding. (I like the very faint tiger-striped look it has while mixing, so I stop mixing while it still retains some of its stripes. Although once frozen, they will start to fade.)

Pour into molds. Insert sticks. Freeze.

Makes 10 popsicles.