

Homemade Fudgesicles

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Makes 18 mini or 8 large popsicles

18 mini – 75 calories/4WW points

- Popsicle Mold or Dixie Cups and popsicle sticks

 - 2 cups milk
 - $\frac{3}{4}$ cup half and half
 - $\frac{1}{4}$ cup granulated sugar
 - 2 Tablespoons unsweetened cocoa powder
 - $\frac{3}{4}$ cup semi-sweet chocolate chips
 - 1 $\frac{1}{2}$ teaspoons vanilla extract
 - $\frac{1}{4}$ teaspoon fine sea salt
1. In a large sauce pan, heat the milk, half and half, sugar and cocoa powder over medium heat. Bring to a light simmer (180 degrees) and then immediately remove from the heat.
 2. Place the chocolate chips in a blender. Pour the hot milk over top and let sit for a couple minutes. Add in the vanilla and sea salt. Then blend until smooth.
 3. Pour mixture into 8 large popsicle molds or 18 mini molds and freeze for about 30 minutes1 hour. Then insert wooden popsicle sticks and freeze overnight, or until frozen.
 4. To release the pops, run the bottom of the mold under warm water, or let sit on the counter for a few minutes.

Serve immediately as they melt quicker than store bought popsicles since there are not thickeners or chemicals added to slow melting!

Dessert

Popsicles