

Coconut Creamsicles

Makes 6 popsicles

Ingredients:

2 cups coconut, shredded
1 16oz can full fat coconut milk
1/2 cup water
1/2 cup sugar
Lime juice, to taste (optional)

Tools Needed

Measuring Cup
Sauce Pan
Large bowl
Spoon
Popsicle molds
Juicer (optional)

Preparation:

1. Begin by making a simple syrup: combine sugar and water over medium heat until sugar dissolves. Remove from heat and let cool.
2. In a skillet over medium heat, gently toast shredded coconut until some pieces are a rich golden brown and it smells delicious! Remove from heat and let cool.
3. In a large bowl, combine coconut milk, simple syrup, shredded coconut, and lime juice (if using). Stir to incorporate.
4. Fill popsicle molds and freeze until firm.