

FROZEN & POPS Sweet Treats

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75
recipes inside!



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Cool Creations



RASPBERRY LAYERED POPS

MAKES 4 POPS

- 1 ¼ cups plain nonfat Greek yogurt, divided
 - ¼ cup milk
 - 2 tablespoons sugar, divided
 - 6 teaspoons lemon juice, divided
 - 1 cup chopped raspberries, divided
 - 4 (5-ounce) paper or plastic cups or pop molds
 - 4 pop sticks
- 1 Combine ¾ cup yogurt, milk, 1 tablespoon sugar and 3 teaspoons lemon juice in blender or food processor; blend until smooth. Gently stir in ¼ cup raspberries.
 - 2 Pour mixture into cups. Freeze 1 hour.
 - 3 Combine ½ cup raspberries and 1½ teaspoons lemon juice in blender or food processor; blend until smooth.
 - 4 Pour mixture into cups over yogurt layer. Freeze 1 hour.
 - 5 Combine remaining ½ cup yogurt, ¼ cup raspberries, 1 tablespoon sugar and 1½ teaspoons lemon juice in blender or food processor; blend until smooth.
 - 6 Pour mixture into cups over raspberry layer. Cover top of each cup with small piece of foil. Insert sticks through center of foil. Freeze 4 hours or until firm.
 - 7 To serve, remove foil and peel away paper cups or gently twist frozen pops out of plastic cups.

ALMOND DELIGHT POPS

MAKES 10 POPS

- 4 ounces semisweet chocolate, divided
 - 1 cup chopped plain macaroons (about 10 to 12 macaroons)
 - 1½ cups sliced almonds, toasted*
 - 1 pint (2 cups) vanilla frozen yogurt or ice cream
 - ¼ cup strawberry jam
- Pop sticks

**To toast almonds, spread in single layer in heavy-bottomed skillet. Cook over medium heat 1 to 2 minutes, stirring frequently, until lightly browned. Remove from skillet immediately. Cool before using.*

- 1 Place plastic or acrylic cutting board in freezer 1 hour. Line baking sheet with plastic wrap.
- 2 Meanwhile, melt 3 ounces chocolate in top of double boiler over simmering water, stirring occasionally. Remove from heat.
- 3 Gradually stir chopped macaroons into chocolate. Spread on prepared baking sheet. Freeze 30 minutes or until firm.

- 4 Spread almonds in shallow dish; set aside. Scoop frozen yogurt onto frozen cutting board. Cut in jam with pastry blender or two knives; fold and cut again. Gently mix in chocolate-covered macaroons.
- 5 Scoop 10 balls frozen yogurt mixture into almonds. Gently roll into balls, turning to coat and pressing almonds into frozen yogurt mixture. Place on prepared baking sheet. Freeze 1 hour.

- 6 Insert sticks. Freeze 1 to 2 hours or until firm.

- 7 Melt remaining 1 ounce chocolate in top of double boiler over simmering water, stirring occasionally.

- 8 Drizzle melted chocolate over pops. Freeze 30 minutes to 1 hour or until firm.



Chocolate Shoppe



COOKIES & CREAM POPS

MAKES 3 POPS

- 1 cup crushed mini creme-filled cookies (about 2½ cups cookies), divided
- ⅓ cup plus 1 tablespoon milk, divided
- Pop molds or paper or plastic cups
- 1¼ cups vanilla ice cream
- ¼ cup mini semisweet chocolate chips
- ⅛ teaspoon ground cinnamon
- Pop sticks

1 Combine ½ cup cookie crumbs and 1 tablespoon milk in small bowl, mixing and mashing with fork until blended. Press about 2 tablespoons crumb mixture into each mold, using wet fingers if necessary.

2 Combine remaining ½ cup cookie crumbs, ⅓ cup milk, ice cream, chocolate chips and cinnamon in blender or food processor; blend until smooth.

3 Pour mixture into molds over cookie base. Cover top of each mold with small piece of foil. Insert sticks through center of foil. Freeze 6 hours or until firm.

4 To remove pops from molds, remove foil and place bottoms of pops under warm running water until loosened. Press firmly on bottoms to release. (Do not twist or pull sticks.)

CANDY BAR POPS

MAKES 10 POPS

- 1 pint (2 cups) vanilla ice cream
- 1 bar (about 2 ounces) chocolate-covered peanut, caramel and nougat candy, chopped
- ½ cup chopped honey-roasted peanuts
- ¼ cup caramel ice cream topping
- Pop sticks
- 3 ounces semisweet chocolate

1 Scoop ice cream into chilled large metal bowl. Cut in chopped candy, peanuts and caramel topping with pastry blender or two knives; fold and

cut again. Repeat, working quickly, until mixture is evenly incorporated. Cover and freeze 1 hour.

2 Line baking sheet with plastic wrap. Scoop 10 balls ice cream mixture onto baking sheet. Freeze 1 hour.

3 Shape ice cream into balls, if necessary. Insert sticks. Freeze 1 hour or until firm.

4 Melt chocolate in top of double boiler over simmering water, stirring occasionally.

5 Drizzle melted chocolate over pops. Freeze 30 minutes to 1 hour or until firm.

BLACK FOREST POPS

MAKES 4 POPS

- 1 cup milk
- 1 container (6 ounces) dark cherry yogurt
- ½ cup frozen cherries
- 2 tablespoons unsweetened cocoa powder
- ⅛ teaspoon almond extract
- 4 (5-ounce) paper or plastic cups or pop molds
- 4 pop sticks

1 Combine milk, yogurt, cherries, cocoa and almond extract in blender or food processor; blend until smooth.

2 Pour mixture into cups. Cover top of each cup with small piece of foil. Freeze 2 hours.

3 Insert sticks through center of foil. Freeze 6 hours or until firm.

4 To serve, remove foil and peel away paper cups or gently twist frozen pops out of plastic cups.



CANDY BAR POPS