

KAITLYN BAKER'S

Strawberry Coconut Lime Popsicles

SERVES: 6



2 cups fresh strawberries, hulled and chopped
1 (13.5 oz) can full-fat coconut milk, plus ¼ cup extra coconut milk
2-3 tbsp honey or maple syrup, to taste
1 tsp lime zest
2 tsp lime juice
¼ - ½ tsp vanilla (optional)
pinch of salt
popsicle mold

1. Blend all ingredients until smooth and creamy.
2. Taste and adjust sweetness or lime to your preference.
3. Pour into popsicle molds.
4. If desired, add extra chopped strawberries, lime, or coconut flakes into the molds for added texture.
5. Freeze for at least 6 hours or overnight.

Chef's Notes:

1. These popsicles are naturally dairy-free and can be made vegan by using maple syrup instead of honey.
2. You can substitute other berries or add finely chopped fruit for texture before freezing.