

# Cherry Cream Popsicles

**Makes:** 10 popsicles

**Total Time:** 4 hours 30 minutes

## Ingredients

2 cups fresh pitted sweet cherries

¼ cup honey

juice of one lemon

¼ teaspoon almond extract

2 cups whole milk Greek yogurt

¼ cup honey

extra pitted sweet cherries, halved

## Directions

Add 2 cups pitted cherries and ¼ cup honey to a blender or food processor and puree. Strain puree through a fine mesh strainer into a large measuring cup and discard any remaining solids.

Add the lemon juice and almond extract to the puree and stir to combine.

In a medium bowl, combine the yogurt and honey. Then add about half of the yogurt mixture to the cherry mixture and stir to combine.

Pour a small amount of the cherry mixture into 10 popsicle molds. Layer with the yogurt mixture, dividing evenly amongst the molds. Top with remaining cherry mixture, leaving a little bit of room at the top.

Push a couple cherry halves down the side of each mold. Insert sticks and freeze until firm, about 4 hours.