

Fantasy Fudgesicles

INGREDIENTS

- 1 (14 ounce) can coconut milk
- 1 (14 ounce) can sweetened condensed milk
- 1/3 cup unsweetened cocoa powder
- Pinch kosher salt

TOOLS

- Blender
- Measuring cups

Handstand Kitchen® Ice Pop Party Rainbows & Unicorns

- Silicone unicorn ice pop mold
- 3 stick handles

INSTRUCTIONS

1. Add all ingredients together in blender and combine until smooth.
2. Pour mixture into each section of silicone mold.
3. Insert a stick handle into each section of mold.
4. Freeze 5 to 6 hours or until frozen.

Magical Frozen Yogurt Unicorn Treats

INGREDIENTS

- 2 cups vanilla Greek style yogurt
- Fresh chopped strawberries

TOOLS

- Spoon

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- Silicone unicorn ice pop mold
- 3 stick handles

INSTRUCTIONS

1. Spoon yogurt into each section of unicorn mold, filling slightly more than halfway full.
2. Place some strawberries on top of yogurt.
3. Insert a stick handle into each section of the mold.
4. Freeze 5 to 6 hours or until frozen.

ICE POP PARTY RAINBOWS & UNICORNS

MAKE YOUR OWN FROZEN TREATS



RECIPES

Enchanted Ice Cream Bars

INGREDIENTS

- 1 gallon vanilla ice cream
- All natural food colors in pink and purple (or any favorite color combination)

TOOLS

- Mixing bowls
- Spoons

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- Single ice pop molds with handles

INSTRUCTIONS

1. Allow ice cream to melt until creamy.
2. Spoon ice cream into 3 different bowls. Add food coloring to 2 of the bowls and mix until ice cream has changed colors. Leave one bowl of ice cream without coloring.
3. Fill ice pop mold with alternating spoonsful of the 3 different colors of ice cream.
4. After filling ice pop mold, insert handle.
5. Freeze for 5 to 6 hours or until frozen.

Like magic ...ice cream bars will have a tie-dye look when frozen!

Over The Rainbow Pops

INGREDIENTS

- 10 large fresh strawberries, halved
- 1 fresh mango, chopped
- 2 fresh kiwis, peeled
- 30 fresh blueberries, approximate

TOOLS

- Food processor or blender
- Spoons

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- Single ice pop molds with handles

INSTRUCTIONS

1. Puree one fruit at a time in food processor or blender, rinsing out food processor or blender between fruits. Start with strawberries.
2. Spoon strawberry fruit puree layer into ice pop mold forming first layer.
3. Puree mango and spoon a layer on top of strawberry layer.
4. Puree kiwi and spoon a layer on top of mango layer.
5. Puree blueberries and spoon a layer on top of kiwi layer.
6. After filling ice pop mold, insert handle.
7. Freeze for 5 to 6 hours or until frozen.

Frozen Fairy Pops

INGREDIENTS

- Favorite fresh fruits such as: strawberries, watermelon or pineapple
- Liquid: water, lemonade or fruit juice

TOOLS

- Food processor or blender

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- Freezer pop bags
- Silicone mini funnel
- Reusable holders

INSTRUCTIONS

1. Place fruit in food processor or blender. Puree until desired consistency. If puree is too thick, slowly add some liquid to reach desired consistency.
2. Open freezer pop bag and place funnel over opening.
3. Pour the puree into freezer pop bag and close.
4. Freeze 5 to 6 hours or until frozen.
5. Place freezer pop in reusable holder.

Chef's Note: The sky is the limit with flavor combinations! Try adding complementing fruits together like pineapple and mango.