

# Tiny Tummies



## Strawberry Popsicles

Our favorite on a hot day. These have such a creamy texture you won't believe they are homemade.

Makes about 14 popsicles

2 tablespoons water

1½ teaspoons unflavored gelatin

6 cups fresh strawberries (about two baskets), washed, hulled and sliced

1/3 to ½ cup sugar (to taste - depending on how sweet the berries are)

1 cup 2% milk

½ cup light corn syrup

½ teaspoon vanilla

1. Pour the water into a small bowl. Sprinkle gelatin over the water and set aside for at least 10 minutes to soften.
2. In a large saucepan, gently heat the strawberries and sugar, stirring until sugar dissolves.
3. Take strawberry mixture off the heat. Add gelatin and stir until the gelatin dissolves, about 1 minute.
4. Puree the strawberry mixture in a blender or food processor until smooth. Pour into a large bowl and mix in the milk, corn syrup and vanilla.
5. Refrigerate mixture until cold (about an hour). Stir and pour into popsicle molds. Freeze until firm, about 5 hours.

**Variations:** Also delicious made with apricots, peaches or cherries.