

Raspberry Lime Popsicles

makes 8 4-ounce popsicles

4 cups raspberries
7 tablespoons sugar
1/3 cup water
1 teaspoon lime zest, very finely minced
1 tablespoon lime juice

8 popsicle sticks

Wash raspberries. Put all ingredients in the bowl of a food processor or blender. Process until smooth. Strain mixture and discard the raspberry seeds. Pour strained mixture into popsicle molds, insert popsicle sticks, and freeze overnight until firm. If you have trouble removing the popsicles from their mold, run the mold under warm water for a minute or two and the popsicles should slip right out.

If you do not have popsicle molds, you can use small yogurt containers, ice cube trays, or mason jars.