

## Creamsicles

Delicious any time of year, from a hot summer afternoon, and during the peak of winter citrus season, creamsicles are always a good idea! A fun, playful dessert, or after-school snack, it's always a good choice! Using Greek yogurt adds a pop of flavor with a natural tang that balances out the sugar, making them healthier too! This one is a classic, taken to the next level.

1 can of segmented mandarin oranges  
1 cup Greek yogurt  
½ cup whipping cream  
¼ cup Honeybell Orange White Balsamic

Place a fine-mesh strainer over a bowl and strain the mandarin oranges, reserving the juice from the can.

Pour half the liquid and the orange segments into the bowl of a blender and pulse to combine. Pour the mixture into a small liquid measuring cup and set it aside.

In a larger liquid measuring cup, whisk together the remaining mandarin juice, yogurt, cream, and balsamic to form a smooth mixture.

Prepare small paper Dixie cups or a popsicle mold. Starting with the yogurt mixture, pour a few tablespoons into the bottom of the mold, then add a few tablespoons of the blended mandarin orange mixture. Alternate yogurt and oranges until the molds are filled ¼ inch from the top. Place the popsicle sticks into the molds and swirl them slightly to ensure they are incorporated, although still layered.

Place in freezer for 6 hours or overnight until completely frozen. Remove by running under warm water for 5-10 seconds and enjoy.

Creamsicles can be stored in the freezer for up to 3 months, wrapped in an airtight container.