



## Strawberry Ice Pops

4 cups fresh strawberries, hulled and quartered

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  cup water

2 T. fresh lemon juice

Combine strawberries and sugar in a bowl. Let sit until the strawberries start releasing their natural juices, 20-30 minutes. Place in a saucepan with the water over medium heat. Simmer until they are slightly softened, about 5 minutes. Let cool to room temperature.

Transfer the mixture to a blender or food processor. Add the lemon juice and puree until smooth (or you can leave it a bit chunky).

Divide the mixture into ice pop molds, snap on the lid and freeze until solid, about 5 hours. If using glasses or other molds, freeze until the pops are beginning to set (1  $\frac{1}{2}$  - 2 hours) then insert sticks and continue freezing until solid, 4-5 hours.

To release, dip molds into warm water and pull ice pops out. Store in the freezer in a resealable bag or container (place parchment paper between ice pops if layering in a container).

Makes 8-10 ice pops.

Recipe from *Paletas* by Fany Gerson