Apricot Pops

Serves 8

Ingredients:

- 1 can (15 ounces) apricots (packed in juice or light syrup)
- 2 cartons (6 ounces each) vanilla yogurt (low fat and sugar free)
- 8 small paper cups

8 wooden sticks or plastic spoons (for handles)

Directions:

- 1. Drain apricots.
- 2. Combine the drained apricots and yogurt. Blend until smooth with a blender or food processor.
- 3. Pour mixture into 8 small paper cups and put in freezer. Stand a wooden stick or plastic spoon in the pops after half an hour (when they start to freeze.)
- 4. Freeze 3-4 hours or until pops are solid.

5. Remove from cup to serve. Place bottom of cup under hot running water for 20 seconds. Peel off paper cup.



Source: Iowa State University Extension and Outreach, Spend Smart. Eat Smart., https://spendsmart.extension.iastate.edu/recipe/ apricot-pops/

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Total Carbohydrate

Dietary Fiber

Calories per gram

This material was funded by USDA's Supplemental Nutrition This interial was indeed by Osabs Suppliermental Notificial Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equa opportunity employer and provider. SNAP provides nutrition assistance to people with low income.

Fat 9 · Carbohydrate 4 ·

375g 30g

300g 25g

Protein 4

It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689

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Nutrition Facts Serving Size 1 pop (1/2 cup) Servings Per Container 8 Amount Per Serving Calories 50 Calories from Fat Total Fat 0g Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 20mg 1% Total Carbohydrate 11g 4% Dietary Fiber 1g 4% Sugars 8g Protein 2g Vitamin D mog 6% Potassium 140mg 2% Calcium 44mg 4% Iron Omg *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Total Fat Less than 65g 20g 80g 25g Saturated Fat Less than Cholesterol Less than 300mg 300mg 2,400mg 2,400mg Sodium Less than Total Carbohydrate 375g Dietary Fiber 25g 30g



apricot-pops/



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Outreach, Spend Smart, Eat Smart..

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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