



INGREDIENTS

- 2 cups Limeade juice
- ½ cup Sweetened Condensed Milk
- 12 oz vanilla Greek yogurt
- 2 teaspoons lime zest

EQUIPMENT

- Kitchen Scale
- Popsicle Mold

INSTRUCTIONS

1. Combine all ingredients together in a large measuring or a mixing bowl, preferably one with a pour spout. Whisk until well combined and smooth.
2. Pour the mixture into your popsicle molds and insert the popsicle sticks.
3. Freeze for about 5 -6 hours or overnight (best).
4. To unmold, turn the popsicle molds sideways and run them under warm water for 5 -15 seconds.

NUTRITION

- Calories: 78kcal
- Carbohydrates: 13g
- Protein: 4g
- Fat: 1g
- Saturated Fat: 1g
- Sodium: 29mg
- Fiber: 1g
- Sugar: 13g



3 INGREDIENT LIME POPSICLES

 12 Popsicles  5 hours 5 minutes

These Easy Key Lime Popsicles are refreshing, sweet, and slightly tangy, and have a perfect balance of flavors. Made with only three ingredients, these frosty treats will keep you cool and your kids happy all summer long.

Make Popsicles Without a Mold:

If you don't have a popsicle mold, you can use a muffin tin. To do so, tightly wrap the top of the mold with aluminum foil (trying to prevent the foil from touching the popsicle mixture). Then poke your popsicle sticks through the foil, and they will stand upright!

Tips For Success

- **Creamy consistency:** The whole milk Greek yogurt helps make them super smooth and creamy