

Salt and Serenity

Mango Coconut Lime Ice Pops

Makes 6 ice pops

Ice Pops:

2 cups frozen mango or 2 large mangos, peeled and diced

Zest and juice of 1 lime

$\frac{3}{4}$ cup full fat coconut milk

$\frac{1}{4}$ cup heavy cream

$\frac{1}{4}$ cup sweetened condensed milk

pinch of salt

For Dipping:

4 ounces white chocolate, melted and slightly cooled

$\frac{1}{2}$ cup unsweetened shredded coconut, toasted

Place mango, lime juice and zest, coconut milk, heavy cream, sweetened condensed milk and salt in blender. Puree until smooth.

Fill Popsicle molds, leaving about $\frac{1}{4}$ inch of headspace at the top for expansion.

If using conventional molds, place lid with stick on top of each ice pop and freeze until solid, about 3-4 hours. If using paper cups, freeze until the pops are beginning to set, about 45 minutes-1 hour, then insert sticks the sticks and freeze until solid, 3-4 hours.

Line a baking sheet with parchment paper and set aside. Remove pops from molds. You may need to run mold under hot water for a few seconds to loosen them. Dip top inch of mold into melted white chocolate and then into toasted coconut. Lay on baking sheet and freeze until chocolate is set.

Wrap well in plastic wrap and store in freezer until ready to eat.