## Bee's Knees Ice Pops (Alcoholic)

Jill Wendholt Silva - The Kansas City Star Palm Beach Post

## Servings: 6

- 2 tablespoons honey
- 4 tablespoons whiskey
- 2 cups ginger beer
- 6 popsicle molds or disposable plastic cups (3 oz ea.)
- 6 popsicle sticks

Copyright: Laura Fyfe, London, England - "Poptails"

Put the honey and whiskey into a bowl and, using a small whisk, mix together until well combined. Gradually whisk in the ginger beer, making sure that everything is thoroughly blended.

Pour into the ice pop molds or disposable cups.

Place the molds in the freezer. Let set for two hours. Give each popsicle a good stir. Freeze for another two hours.

Top with popsicle holders or insert popsicle sticks into the cups. Allow to freeze until completely solid (about two more hours).

Try dipping the molds in hot water to help get just enough melt to loosen the ice pop.

Per Serving (excluding unknown items): 43 Calories; 0g Fat (0.0% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Other Carbohydrates.

Desserts

## Dar Carvina Mutritianal Analysis

Calories (kcal):	43	Vitamin B6 (mg):	trace
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	99.6%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.4%	Riboflavin B2 (mg):	trace
Total Fat (g):	0g	Folacin (mcg):	trace
Saturated Fat (g):	0g	Niacin (mg):	trace
		Caffeine (mg):	0mg
Monounsaturated Fat (g):	0g	Alcohol (kcal):	21
Polyunsaturated Fat (g):	0g	% Pofusor	በ በ%
Cholesterol (mg):	0mg		

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Dietary Fiber (g):         trace         Grain (Starch):         0           Protein (g):         trace         Lean Meat:         0           Sodium (mg):         4mg         Vegetable:         0           Potassium (mg):         trace         Fruit:         0           Calcium (mg):         trace         Non-Fat Milk:         0           Iron (mg):         trace         Fat:         0           Vitamin C (mg):         trace         Other Carbohydrates:         1/2           Vitamin A (i.u.):         0IU         0IU         0IU	Carbohydrate (g):	6g	Food Exchanges	
Vitamin A (r.e.): ORE	Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	trace trace trace 4mg trace trace trace trace trace	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat:	0 0 0 0

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving				
Calories 43	Calories from Fat: 0			
	% Daily Values*			
Total Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium trace Total Carbohydrates 6g Dietary Fiber trace Protein trace	0% 0% 0% 0% 2% 0%			
Vitamin A Vitamin C Calcium Iron	0% 0% 0% 0%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.