## Dessert

## **Orange Ice Cream Pops**

Antoinette Ronzio TasteOfHome.com

Servings: 12 Preparation Time: 10 minutes

cup cold milk
cups vanilla ice cream
can (6 oz) frozen orange juice concentrate, partially thawed
popsicle molds or disposable plastic cups (3 oz ea)
popsicle sticks

In a blender, combine the milk, ice cream and orange juice concentrate.

Cover and process until smooth.

Pour 1/4 cups of the mixture into the popsicle molds or plastic cups.

Top the molds with holders or insert popsicle sticks into the cups.

Freeze until firm.

Yield: 1 dozen

Per Serving (excluding unknown items): 72 Calories; 2g Fat (29.6% calories from fat); 1g Protein; 12g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 18mg Sodium. Exchanges: 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.