# Raspberry and Lime Ice pops 

Lee Svitak Dean - Minneapolis Star Tribune
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## Servings: 8

1 cup sugar
zest of one lime, finely grated
1 1/4 cups water, divided
4 cups raspberries, rinsed
2 to 3 tablespoons freshly squeezed
lime juice

In a small saucepan, place the sugar, lime zest and a scant one-half cup of water. Bring to a simmer. Simmer until the sugar is dissolved.

Put the raspberries in a food processor with the lime syrup and the remaining $3 / 4$ cup of water. Blend to a puree'. Add two tablespoons of lime juice. Taste to see if it is sharp enough. If not, add a little more to achieve an equal balance of sweet and sharp.

Pour the mixture into the ice pop molds, leaving $1 / 4$-inch at the top to let the mixture expand when it freezes.

Insert the ice pop sticks and freeze.

This version contains the seeds of the raspberries. Ifyou prefer a smoother texture, put the mixture through a fine strainer before pouring into the molds.

Per Serving (excluding unknown items): 128 Calories; trace Fat (2.2\% calories from fat); 1 g Protein; 32g Carbohydrate; 4 g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.

## Desserts

| Calories (kcal): | 128 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 2.2\% | Vitamin B12 (mcg): | Omcg |
| \% Calories from Carbohydrates: | 96.1\% | Thiamin B1 (mg): | Omg |
| \% Calories from Protein: | 1.7\% | Riboflavin B2 (mg): | trace |
| Total Fat (g): | trace | Folacin (mcg): | 16 mcg |
| Saturated Fat (g): | Og | Niacin (mg): | 1 mg |
| Monounsaturated Fat (g): | trace | Caffeine (mg): | 0 mg |
| Polyunsaturated Fat (g): | trace | Alcohol (kcal): | 0 |


| Cholesterol (mg): | Omg | \% Dafira |  |
| :---: | :---: | :---: | :---: |
| Carbohydrate (g): | 32 g | Food Exchanges |  |
| Dietary Fiber (g): | 4 g | Food Exchanges |  |
| Protein (g): | 1 g | Grain (Starch): | 0 |
| Sodium (mg): | 1 mg | Lean Meat: | 0 |
| Potassium (mg): | 97mg | Vegetable: | 0 |
| Calcium (mg): | 15 mg | Fruit: | 1/2 |
| Iron (mg): | trace | Non-Fat Milk: | 0 |
| Zinc (mg): | trace | Fat: | 0 |
| Vitamin C (mg): | 16mg | Other Carbohydrates: | 1 1/2 |
| Vitamin A (i.u.): | 821 U |  |  |
| Vitamin A (r.e.): | 8RE |  |  |

Nutrition Facts
Servings per Recipe: 8
Amount Per Serving

| Calories 128 | Calories from Fat: 3 |
| :--- | ---: |
|  | \% Daily Values* |
| Total Fat trace | $1 \%$ |
| Saturated Fat 0 g | $0 \%$ |
| Cholesterol Omg | $0 \%$ |
| Sodium 1mg | $0 \%$ |
| Total Carbohydrates | 32 g |
| $\quad$ Dietary Fiber 4g | $11 \%$ |
| Protein 1g | $17 \%$ |
| Vitamin A |  |
| Vitamin C |  |
| Calcium |  |
| Iron |  |

* Percent Daily Values are based on a 2000 calorie diet.

