Raspberry and Lime Ice pops

Lee Svitak Dean - Minneapolis Star Tribune Scripps Treasure Coast Newspapers

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. If you 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); 1g Protein; 32g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.

Desserts

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Calories (kcal):	128	Vitamin B6 (mg):	trace
% Calories from Fat:	2.2%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	96.1%	Thiamin B1 (mg):	0mg
% Calories from Protein:	1.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	16mcg
Saturated Fat (g):	0g	Niacin (mg):	1mg
	. •	Caffeine (mg):	0mg
Monounsaturated Fat (g):	trace	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	, ,	0.0%
			4

Cholesterol (mg):	0mg	% Defuse:
Carbohydrate (g): Dietary Fiber (g):	32g 4g	Food Exchanges
Protein (g):	1g	Grain (Starch): 0
Sodium (mg):	1mg 97mg	Lean Meat: 0 Vegetable: 0
Potassium (mg): Calcium (mg):	97111g 15mg	Fruit: 1/2
Iron (mg):	trace	Non-Fat Milk: 0 Fat: 0
Zinc (mg): Vitamin C (mg):	trace 16mg	Other Carbohydrates: 1 1/2
Vitamin A (i.u.):	82IŬ	
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 0g	0%
Cholesterol 0mg	0%
Sodium 1mg	0%
Total Carbohydrates 32g	11%
Dietary Fiber 4g	17%
Protein 1g	
Vitamin A	2%
Vitamin C	26%
Calcium	1%
Iron	2%

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