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Vanilla & Chocolate Popsicles Recipe



Ingredients:

- 400 ml whole milk
- 400 ml heavy cream
- 1 tsp vanilla extract
- 3 tbsp honey (or more, to taste)
- 3 to 5 tbsp unsweetened cocoa powder, sifted
- Chocolate chips (as many as you like!)

Instructions:

1. In a mixing bowl, whisk together the milk, heavy cream, vanilla extract, and honey until well combined.
2. Add chocolate chips to the bottom of each popsicle mold. Pour the vanilla mixture in until halfway full.
3. Insert sticks and freeze for 4–5 hours until the first layer is firm.
4. Mix remaining vanilla base with sifted cocoa powder until smooth.
5. Pour chocolate layer on top of frozen vanilla. Freeze another 4–5 hours.
6. Run warm water around molds to release and enjoy!

Tips & Variations:

- Use maple syrup instead of honey for a vegan version.
- Add crushed cookies, chopped nuts, or peanut butter between layers.
- Silicone molds make removal easier.