

ROASTED STRAWBERRY ICE POPS

INGREDIENTS:

- 5 cups strawberries, quartered
- 1/3 (kinda heaping) cup sugar
- juice from 1 small lemon
- 1 t vanilla extract
- 1 (14 oz.) can coconut milk

DIRECTIONS:

1. Preheat oven to 375F. Roast berries with sugar for 24 minutes. Puree with lemon juice in a food processor or blender. Whisk in coconut milk and vanilla. Freeze in your ice pop mold overnight. Run mold under warm water to loosen. Enjoy at your leisure!