

MOCHA ICE POPS

INGREDIENTS:

- 1 can full fat coconut milk
- 1 1/2 cups cold brew coffee (or regularly brewed)
- 1/4 cup maple syrup or brown sugar simple syrup
- 2 t vanilla extract
- 10 oz. semisweet chocolate chips
- 2 T coconut oil
- sprinkles

DIRECTIONS:

1. Whisk together the coconut milk, coffee, maple syrup, and vanilla. Taste and add more coffee or maple syrup to taste. Fill ice pop mold, insert sticks, freeze overnight.
2. Melt together the chocolate and coconut milk in 30 second intervals in the microwave until smooth. Remove popsicles from mold, Dunk in chocolate, add sprinkles, place on a parchment lined baking sheet. Pop in the freezer until solid. Serve right away or store in a sealed container in the freezer or zip-top bag. Enjoy in lieu of coffee in the morning or afternoon.