

STRAWBERRY RHUBARB CRUMBLE ICE POPS

Ingredients:

Crumble:

1/4 cup all-purpose flour
1/4 cup sugar
pinch teaspoon salt
2 T butter

Strawberriez:

4 cups strawberries, quartered
1/4 (kinda heaping) cup sugar

Rhubarb:

2 cups rhubarb
1/2 cup water
1/2 cup sugar
Whipped Cream:

1/2 cup heavy cream
3 T powdered sugar
1 t vanilla

Directions:

Make a rhubarb sauce. Place the rhubarb, sugar, and water in a saucepan. Bring to a boil. Reduce to a simmer and cook, stirring now and then, for 20 minutes. Strain, reserving liquid for lemonade or for in cocktails. Set aside to cool to room temperature. Chill in the fridge until time to churn the ice cream.

Make crumble. Preheat oven to 375F. Line with parchment paper. Whisk together the flour, sugar and salt in a small bowl. Cut butter into flour mixture with pastry blender until mixture resembles coarse meal. Transfer to the prepared baking sheet and bake for 30-35 minutes, tossing every 10 minutes, or until golden. Cool completely. At the same time, roast berries with sugar for 24 minutes. Puree in a food processor or blender. Whisk the rhubarb sauce into the berry puree.

Make whipped cream by beating together the cream, sugar and vanilla until thick and fluffy. Divide crumble and whipped cream between the pop molds. Pour puree over. Insert with sticks and freeze overnight.