

Strawberries & Cream Popsicles

The following recipe was provided by Sally Roeckell of [Table and Dish](#) and was originally published at [365Barrington.com](#).

Ingredients

- 1 cup whole milk
- 1/4 cup heavy whipping cream
- Greek strawberry yogurt (full fat)
- 2 Tbsp. cornstarch
- 1/4 cup honey
- 1/4 cup sugar
- 1 Tbsp. strawberry extract
- 3 cups fresh strawberries, chopped
- 10 popsicle sticks



Instructions

1. Add milk and heavy cream to a 2 cup measuring container.
2. Spoon in strawberry yogurt until mixture reaches 2 cups.
3. Add cornstarch and whisk until smooth.
4. Pour mixture into a small saucepan. Add honey, sugar and strawberry extract. Slowly bring mixture to a boil over medium-low heat. Whisk continuously.
5. Once it begins to boil, continue whisking until it begins to thicken, about 5 minutes. Remove from heat and set aside.
6. Fill popsicle molds loosely with fresh strawberries.
7. Pour strawberry mixture over the top. Press down or stir gently in filled molds with a spoon or skewer to get rid of any air bubbles in between the strawberries. You can also slam the molds on the kitchen counter a few times. Add more strawberry mixture to each mold as necessary.
8. Add popsicle sticks. Freeze overnight, remove from popsicle molds and serve.