



Orange Dreamsicles with Rainbow Sprinkles

An easy homemade childhood memory gets a vegan makeover.



Prep Time: 25 min | Total Time: 25 min

Ingredients:

- 3 pkgs (5.3 oz each) So Delicious Dairy Free Vanilla Yogurt, divided
- 2 cups Silk® Coconut Milk
- 4 Cutie oranges
- ¼ tsp Orange extract
- ½ tsp All-natural yellow dye, divided
- ¼ tsp All-natural pink berry dye

For the Toppings:

- ½ cup Dairy free white chocolate chips
- ¼ cup Vegan sprinkles

Directions:

1. In a high-speed blender, combine 2 of the 3 yogurt containers, almondmilk, cutie oranges, orange extract, ¼ tsp yellow dye and ¼ tsp pink dye. Blend until smooth.
2. Stir in the remaining ¼ tsp yellow dye into the remaining yogurt container.
3. Pour the orange blender mixture into a popsicle mold about half full. Then, put the mold into the freezer for about 15 minutes.
4. Remove the popsicle mold from the freezer and use a spoon to drizzle the yellow yogurt down the sides of the popsicle mold, about a tablespoon per popsicle. Then, fill the rest of the popsicle mold with more of the orange mixture. (You may have some extra orange puree that you don't need, depending on the size of your popsicle mold).
5. Freeze for another 15 minutes, then insert wooden popsicle sticks.
6. Freeze for at least 3 more hours.
7. When ready to serve, remove the popsicles from the popsicle mold and lay them flat on parchment paper or a cookie sheet.
8. Melt your dairy-free white chocolate chips in the microwave (approximately 1 minute) or melt on the stovetop in a small pan. Use a spoon to drizzle it over the popsicles, then sprinkle on the sprinkles and enjoy!
9. Store leftovers in the freezer.



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