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# Creamy Iced Coffee Pops

Prep time: 15 minutes

Servings: 6

Cool off with our favorite on-the-go snack for summertime. These iced coffee pops combine the creaminess and sweetness of our Vanilla Yogurt with a kick of coffee that make them the perfect midday pick-me-up.

Green Valley Creamery

## Ingredients

1 cup strong coffee, cooled

2 1/4 Cups Green Valley Creamery Lactose-Free Organic Vanilla Yogurt

3 Tbsp. maple syrup

1 tsp. vanilla extract

1/4 tsp. sea salt

2 Tbsp. espresso beans

## Instructions

1. Combine the coffee, yogurt, maple syrup, vanilla, and sea salt in a blender, and blend until smooth.
2. Grind the espresso beans into smaller chunks. We put them into a small bag and crushed them with a pan. Sprinkle about 1/4 of the crushed espresso beans into the bottom of each popsicle mold.
3. Equally distribute the popsicle batter into each mold. Top the popsicles with the rest of the crushed espresso beans.
4. Cover with the popsicle sticks and freeze until completely frozen " about 4-6 hours.