



# Peach Melba Popsicles

Makes: 10 Servings

Total Time (not incl freezing time): 30 minutes

- 1/2 cup water
- 1/2 cup sugar
- 1 cup whole raspberries
- 2 cups peeled chopped peaches in small/medium chunks
- 1/8 tsp almond extract (optional)
- 1 & 1/2 cups vanilla ice cream, frozen yogurt or non-dairy vanilla ice cream of your choice, slightly softened (think: soft-serve consistency)

Combine sugar and water in a small-medium saucepan (intentionally larger than it requires) and bring to a simmer; stir until sugar dissolves. Pour 1/4 cup syrup (just eyeball it — it's 1/3 of mixture) over raspberries in a bowl. Add peach chunks to remaining syrup in saucepan and bring back to a simmer, cook for 1 to 2 minute, until they soften. Let both raspberries and peaches cool in syrup. The raspberries will cool quickly but you can hasten the peaches along by setting them in a larger bowl of ice water for 10 to 15 minutes.

In a blender or food processor, puree peaches and their syrup first, then scrape into a measuring cup with a spout and stir in almond extract, if using; then puree raspberries and place in a smaller spouted cup. (The raspberry color would muddle the peach puree much more than vice-versa, hence blending peaches first.)

Pour a tiny splash of raspberry (you'll only want to use half of your total sauce) in the bottom of each popsicle mold or small glass that you're using as a mold (I like champagne flutes, for this and really everything), following by a larger splash of peaches (again, using about half the puree) and dolloping in a little softened ice cream. Repeat with remaining raspberry, peaches and ice cream. Use a skewer to lightly marble the mixtures together — I get the best swirls by swiping the skewer right along the inside of each mold. Freeze popsicles according to manufacturer's instructions.

*Recipe from Smitten Kitchen*