

Recipe from I Will Not Eat Oysters

COCONUT LYCHEE POPSICLES

MAKES 8 MINI OR 4 LARGE PUSH POPSICLES

THE THINGS

1 (13.5oz/400ml) can of full fat coconut milk

2-3 tbsp silan (date syrup) or honey

15 fresh lychee, peeled seeded and chopped

OR

1 can of lychee, chopped and reserve liquid (preferable)

THE THINGS

In a bowl, combine the coconut milk and silan. The more silan you mix in, the sweeter the popsicle. If you used canned lychee, mix in 3 tablespoons of the reserved liquid. It will sweeten the pops as well so keep that in mind!

Using a funnel, fill the popsicle bags with some of the chopped lychee. With the funnel still in the bag, pour the coconut milk mixture in leaving at least 3-inches of space at the top for large popsicles. Fill the bags only half way if you are making minis. Tie the tops with twine or just knot the tops. Cut excess bag off for the mini popsicles.

Place them in the freezer for at least 8 hours or until frozen through. Enjoy!

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.