

Coconut Lime Popsicles adapted from [Tish Boyle](#)

Uploaded by Monica h at www.lickthebowlgood.blogspot.com

- 3/4 cup granulated sugar
- 1/2 cup water
- 1/2 cup coconut milk
- 1/2 cup cream of coconut
- 1/2 cup milk (whole or lowfat)
- grated zest of one lime
- 1/3 cup freshly squeezed lime juice
- 1/4 cup shredded coconut

Combine the sugar and water in a small saucepan and bring to a boil, stirring to dissolve the sugar. Remove from heat and set aside to cool. *(I cooled mine in a bowl set in a water bath to speed up the process. The simple syrup (sugar and water) can be made ahead of time, though.)*

Combine the remaining ingredients with the simple syrup in a blender and process until well blended and smooth. Pour into popsicle molds and freeze for at least 4-6 hours, or until firm.

Makes 3 cups of liquid or 8-10 pops

