



Cherry Amaretto Popsicles

Ingredients:

- Amaretto Mixture
 - 1 can (13.5 oz) full fat coconut milk
 - $\frac{2}{3}$ cup sugar
 - $\frac{1}{8}$ tsp salt
 - 1 $\frac{1}{2}$ Tbsp. Amaretto
 - 2-3 drops pure almond extract
- Cherry Mixture
 - 2 cups Fresh Cherries (Vans or Lamberts), pitted & quartered
 - 2 Tbsp. Sugar
 - 1 Tbsp. Amaretto



Instructions:

1. For the Amaretto mixture, whisk together coconut milk, sugar, salt, Amaretto, and almond extract in a medium bowl. Chill mixture for 2 hours in the refrigerator.
2. For the Cherry mixture, combine cherries, sugar, and Amaretto in a medium bowl. Let stand 15 minutes, tossing occasionally. Place cherries and their juices in a heavy saucepan over medium heat; cook for 10 minutes, stirring frequently, until cherries have softened. Pour mixture into a food processor and let cool to room temperature. Process until almost smooth, leaving some texture.
3. Fill popsicle molds with alternating layers; swirl together with a metal skewer. Freeze for 90 minutes, then insert popsicle sticks and freeze overnight.

Notes:

- To unmold, let popsicles stand at room temperature for 5 min.
- Carefully remove from molds & serve.