

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Strawberry Yogurt Pops

Ingredients:

2 cups strawberries, chopped 2 cups low fat vanilla yogurt 1/4 cup sugar (optional) 12 small paper cups 12 wooden sticks Plastic spoons Plastic wrap or foil

Makes 12 servings - 8% calories from fat

Nutri		ı Fa	cts
Serving Size Servings Per		er 12	
Amount Per Sen	ving		
Calories 60	Ca	lories fro	m Fat 5
		% D:	tily Value
Total Fat 0.5g			1%
Saturated Fat 0g			0%
Trans Fat	0g		
Cholesterol 0mg			0%
Sodium 25mg			1%
Total Carbol	hydrate	12g	4%
Dietary Fiber 1g			4%
Sugars 11	g		
Protein 2g			
Vitamin A 0%	, .	Vitamin (30%
Calcium 8%		Iron 0%	
*Percent Daily Va diet. Your daily va depending on you	lues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra	Less than Less than Less than Less than te	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Instructions:

- 1. In a medium bowl, combine strawberries, yogurt and sugar (if used); mixing well.
- 2. Fill cups with mixture.
- 3. Cover cups with plastic wrap or foil.
- 4. Insert sticks or spoons through plastic wrap or foil.
- 5. Freeze popsicles until firm.

Note:

• Plastic freezer pop trays can also be used.

Source: Iowa State University.



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