



Samantha Stiell
SAMSAM LIFESTYLE



Strawberry Popsicles

Prep Time: 10 minutes

Freeze Time: 6 hours or overnight

Yields: Approximately 15–20 popsicles

Beat the heat with these creamy, dreamy Strawberry Popsicles! Made with just four simple ingredients, they're bursting with real strawberry flavor and a smooth, refreshing creaminess that kids and adults will both love. Perfectly sweet, perfectly fruity, and super easy to whip up — these popsicles are your new go-to treat for sunny days and outdoor fun. Chill out and enjoy every bite!

What You Need:

- 4 cups fresh or frozen strawberries
- 1 (4 oz) packet strawberry milk (Lasco) OR 1/2 can sweetened condensed milk
- ¾ cup water
- 1 cup full cream milk (or dairy-free milk of choice)



Directions:

- In a blender, combine strawberries, strawberry milk, water, and full cream milk.
- Blend until smooth and well combined.
- Pour the mixture evenly into popsicle molds.
- Insert sticks and freeze for at least 6 hours or overnight until fully set.
- To unmold, briefly run warm water over the outside of the molds to loosen the popsicles.

SAMANTHA'S SERVING SUGGESTIONS

These popsicles are a perfect treat on a hot day or for enjoying outdoors. With just three simple ingredients, they're super easy to make and offer the perfect balance of fruity and creamy flavors. They're sweet enough to satisfy your cravings but never overpowering—refreshing, delicious, and guilt-free!