

Watermelon Pops

Nothing says refreshing like cold watermelon on a hot day – unless it's FROZEN watermelon! These pops are super easy and keep for weeks in the freezer!



What you need:

- Watermelon sliced in 1 to 1 ½ inch slices
- popsicle sticks or plastic knives
- Finely granulated sugar

How to Do it:

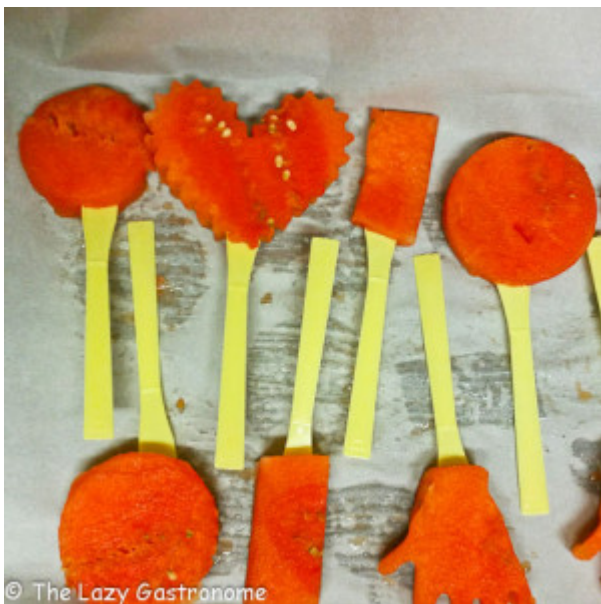
Using cookie cutters, cut the watermelon into circles or shapes



Place them on paper towels and gently blot. Let them sit for about five minutes. This helps remove some of the water.

Cover a cookie sheet with wax or parchment paper.

Insert sticks into the bottom of each shape and lay on the parchment paper.



Sprinkle the sugar onto the top of each pop – about $\frac{1}{8}$ to a $\frac{1}{4}$ of a teaspoon on each

Freeze for several hours

Depending on how much water was left in the fruit, they may

need to sit on the counter for several minutes to thaw slightly before eating.



Enjoy!