



Iced Mocha Pops!

INGREDIENTS (makes 10 pops)

3 cups of whole milk

2/3 cup Torani Dark Chocolate Sauce (plus a little to drizzle on top, if desired)

3/4 cup Torani Peppermint Syrup (or whatever flavor you love!)

Pink food coloring (if desired- match the color to the flavor you use-- you can have several flavors in your freezer and know which is which!)

Whipped Cream (to top, if desired)

8 oz. of brewed coffee for each serving

Crushed ice

DIRECTIONS:

Heat 2 cups of milk in the microwave or on the stove until warm (not hot).

Add Dark Chocolate Sauce and mix until well-combined.

Set 10 (3 oz.) paper cups on a small baking sheet and pour Dark Chocolate milk mixture into each cup. Fill them about 2/3 full.

Freeze for 3-4 hours. Press a wooden dowel into each one and re-freeze.

Mix peppermint syrup with remaining 1 cup of milk and pour all but about 1/3 cup into each cup, leaving a little room on the top of each pop to add some PINK peppermint milk.

Freeze for 3-4 hours (keep unused milk covered in fridge until you need it).

Add pink food coloring to remaining peppermint milk, and pour a little on top of each pop.

Freeze overnight.

The next day, clip the top of the cup with a scissors and tear away the paper cup. Place uncovered pop on a paper plate or parchment paper in the freezer.

To serve immediately, in a 12-14 oz. cup, brew 8 oz. of strong coffee. I used my Keurig with a dark blend.

Place pop into coffee and stir until dissolved. Add a little crushed ice to chill completely and top with whipped cream and chocolate drizzles if desired.

To have a mocha-on-demand, place these little pops into cake-pop cello bags and tie them shut. Keep these frozen for up to a month. When you are craving an iced mocha, simply make coffee and add a pop!

Enjoy!!!!