

Strawberry-Yogurt Popsicles

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- 2 10-oz cartons frozen strawberries, thawed or fresh
- 1 envelope unflavored gelatin
- 2 cups plain yogurt

Drain the strawberries and put the liquid in a saucepan. Soften the gelatin in it and then cook over low heat, stirring constantly, until gelatin dissolved. Cool the mixture. Combine the gelatin mixture, strawberries, and yogurt in the processing jar of a blender or food processor and blend until smooth. Pour into 12 3-oz paper cups. Freeze the popsicles until they are firm enough to hold sticks upright, then insert a wooden popsicle stick in each cup and finish freezing.