



Nutella Fudge Pops

Makes eight pops

1 cup whole milk
½ cup whipping cream
2 TBS dark cocoa powder
1 tsp. vanilla extract
1 cup Nutella

Place all the ingredients in a pan and mix until the Nutella is melted and the chocolate powder is incorporated, over low heat. You do not need to boil it.

Cool down the milk and fill your molds. If you are using cups freeze them for a minimum of 45 minutes before placing the sticks in the middle. It might take longer just make sure that pop is frozen enough that the stick does not collapse.

Freeze until totally solid – at least 5 hours. Place the mold under running water without wetting the ice cream and remove them. Serve and enjoy.

CALORIES 274.94; FAT 17.72 grs (sat 7.63; mono 1.91; poly 0.27); PROTEIN 4.53 grs ; FIBER 1.44 grs; CARBS 24.73 grs; CHOLESTEROL 23.60 mg; IRON 0.92 mg; SODIUM 34.14 mg; CALCIUM 86.01 mg