

Vegan Keto Ice Cream Strawberry Lime Pops

Makes: 27 mini pops or 8 large pops

Ingredients:

- 1 (13.6 oz / 403 ml) can unsweetened coconut cream
- 3 tablespoons powdered sweetener
- 12 small strawberries with stems, washed well
- 1/2 teaspoon lime zest
- 1 tablespoon freshly squeezed lime juice
- A pinch of salt

Instructions:

1. **Blend:** Place all the ingredients in a blender and blend until smooth.
2. **Fill Molds:** Pour the mixture into your ice pop molds.
3. **Freeze:** Freeze for at least 6 hours or overnight until solid.
4. **Serve:** Remove the pops from the molds and enjoy!

Nutritional Information:

Per Mini Pop (1 serving):

- **Calories:** 51.9 kcal
- **Total Fat:** 5.28 g
- **Saturated Fat:** 4.669 g
- **Total Carbohydrate:** 1.468 g
- **Sugar:** 0.271 g
- **Dietary Fiber:** 0.443 g
- **Protein:** 0.590 g
- **Cholesterol:** 0.000 mg
- **Trans Fat:** 0.000 g
- **Sodium:** 0.672 mg

Per Large Pop (2.3 oz / 70 ml):

- **Calories:** 175.3 kcal
- **Total Fat:** 17.82 g
- **Saturated Fat:** 15.756 g
- **Total Carbohydrate:** 4.954 g

- **Sugar:** 0.913 g
- **Dietary Fiber:** 1.495 g
- **Protein:** 1.99 g
- **Cholesterol:** 0.000 mg
- **Trans Fat:** 0.000 g
- **Sodium:** 2.268 mg