

Ingredients

- 1 cup organic mini seedless watermelon, chopped
- ½ cup kent mango, peeled and chopped
- 2 gold kiwi, peeled and chopped
- 2 teaspoon agave syrup or honey
- 2 teaspoon lemon juice

Instructions

1. In a blender, puree watermelon with 1 teaspoon agave syrup or honey and 1 teaspoon lemon juice. Set aside.
2. Rinse blender, and puree kiwi and mango with the remaining agave syrup or honey and lemon juice.
3. Pour the watermelon puree into popsicle molds, leaving half of the mold empty. Stick in ice cream sticks and freeze for 2-3 hours.
4. Pull from freezer and pour kiwi/mango puree into leftover space.
5. Freeze an additional 5-6 hours or overnight.

*Recipe provided by Pacific Coast
Fruit Company*



Summer Tropsicles



6 servings



8 hrs 15 min



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