



# Fudgesicles



**Prep Time: 20 minutes**

**Makes: 8 servings**

## INGREDIENTS

- 6 ounces semi-sweet chocolate, chopped
- 2 cups whole milk
- ½ cup heavy cream
- ¼ cup sugar
- 2 tablespoons unsweetened cocoa
- 1 teaspoon vanilla
- 1 pinch sea salt
- 1 chipotle pepper, minced (canned with adobo sauce, sauce rinsed off) (optional)

## TIP

- You can play with the flavoring in these ice pops. Try a little cinnamon instead of vanilla for a 'Mexican chocolate' twist.

## DIRECTIONS

- **PLACE** chopped chocolate in a large mixing bowl.
- **COMBINE** milk, cream, sugar, cocoa and vanilla in a medium saucepan over medium heat.
- Bring to a **BOIL** and remove from heat.
- **POUR** milk mixture over chocolate. **ADD** salt and allow to sit until chocolate melts.
- **ADD** chipotle pepper (if using) and process in a blender until the mixture is smooth.
- **POUR** into eight 3-ounce ice pop molds or paper cups.
- **ADD** spoon to the middle of the paper cups after 1 hour if you don't have ice pop molds.
- **FREEZE** for about 4-5 hours.