

Frozen berries: Just as flavorful at a better price

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silicone mold with a half-cup capacity will work. Or simply use small paper cups.

Raspberry Fudge Pops

- 2 cups water
- 1/2 cup unsweetened cocoa powder
- 1/4 cup sugar
- 1/4 cup Stevia or other sugar-free sweetener
- 1 teaspoon vanilla extract
- 1 cup frozen raspberries, divided
- 1 tablespoon slivered almonds, optional

In a large saucepan, combine water, cocoa powder and both sweeteners. Stir with a large whisk to dissolve the <u>cocoa</u> as you bring the mixture to a boil. Lower the heat and simmer two to three minutes until smooth and thick. Next stir in the vanilla and half of the frozen raspberries. Remove from the heat.

Divide the remaining raspberries among six ice-pop molds, and then fill them with the chocolate mixture. Freeze four hours or more. To serve, unmold and, for extra crunch, sprinkle with almonds if desired.

Yield: 6 pops

More information: Fruits & Veggies More Matters

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(HealthDay)—For nutrient-dense foods that are low in calories, it's hard to beat berries. But it's also hard to pay what they cost out of season.

Frozen berries are a healthy freezer staple that taste as good as fresh, and are a lot more budgetfriendly.

Raspberries, strawberries, blueberries, blackberries and cranberries (they're not just for cranberry sauce) are all superfoods—low in calories has more frozen fruit recipes and tips. and high in fiber, vitamins and powerful antioxidants, which give them their brilliant colors.

Berries defrost in minutes and make a great topping for yogurt and oatmeal, and the perfect base for smoothies (toss them into the blender without defrosting).

They're also excellent for making sweet treats, like these fast raspberry chocolate fudge pops, a lowersugar version of the frosty indulgence. If you don't have a set of ice-pop molds, almost any shape of



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