

# Creamy Vegan Cantaloupe Creamsicles

## Ingredients

- 3 cups cubed cantaloupe
- 1 ½ cups unsweetened vegan yogurt (divided)
- 3-6 tbsp. powdered sugar, to taste (divided)
- ½ tsp. vanilla extract

*\*Note: For this recipe you will need a popsicle mold with 10 popsicles, as well as 10 popsicle sticks.*

## Steps

1. In a bowl whisk together 1 cup vegan yogurt, 2-4 tbsp. powdered sugar (depending on sweetness preference), and vanilla extract. Set aside. In a blender combine cantaloupe, ½ cup vegan yogurt, and 1-2 tbsp. powdered sugar, (depending on sweetness preference) and blend until smooth.
2. Pour about an inch of the cantaloupe mixture in each of your popsicle molds. Follow with a little of the vanilla yogurt mixture, and repeat, alternating cantaloupe and yogurt, until all the molds are full. Use a clean chopstick and swirl it lightly in each of the molds to get a little marbling of the colors.
3. Add the popsicle sticks and freeze overnight , or a minimum of four hours. Eat and enjoy!

