



# Key Lime Popsicles with Quaker® Simply Granola



**SERVINGS**

8



**COOKING TIME**

0 min

Cool off with these refreshing key lime popsicles, enhanced with the wholesome crunch of Quaker® Simply Granola for a delightful summer treat.

## Ingredients

### Popsicle Base

- 3/4 cup Greek yogurt (vanilla or plain, low fat or your favorite)
- 3/4 cup fresh lime or key lime juice (6-10 limes)
- 1 ¾ cups evaporated milk
- 8 tbsp condensed milk
- 2 tsp lime zest
- As desired granola graham (see below)

### “Graham Cracker Granola”

- 1 cup [Quaker Honey Almond Granola, crushed in food processor](#)

## Cooking Instructions

### Popsicle Base

1. Combine all ingredients in a blender or bowl with whisk, pour into popsicle molds leaving 1/2 inch space on the top. Spoon in granola to Top the top or the base of the molds with granola prior to pouring in the base, wherever you like. Freeze for at min 4 hrs on a level surface or for best results, overnight.

### “Graham Cracker Granola”

2. Process granola to desired texture, around 5 seconds in the food processor.