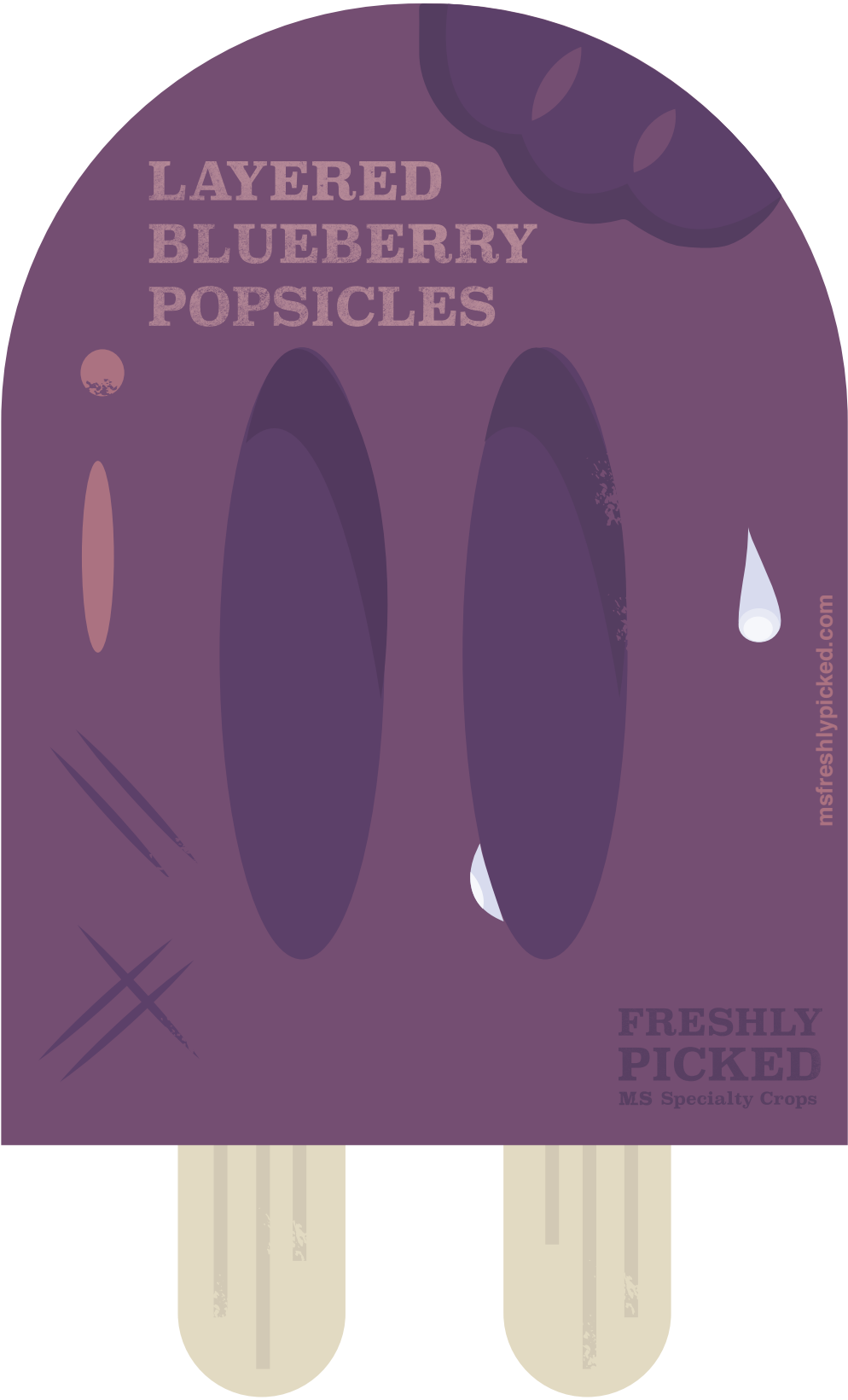


# LAYERED BLUEBERRY POPSICLES

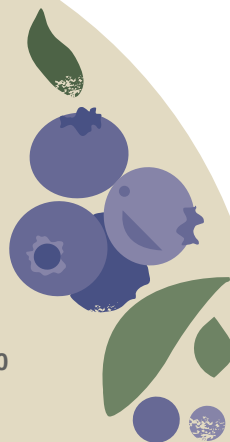


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There's nothing like a cool snack to satisfy your craving with an explosion of flavor.



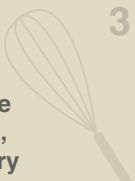
 Cook Time: 45 minutes

 Servings: 10

#### Ingredients

- 1/3 cup agave nectar
- 1/4 cup water
- 1 fresh rosemary sprig
- lemon zest strip (2 inch)
- 1 tablespoon lemon juice
- 2 cups fresh or frozen blueberries
- 2 tablespoons sugar
- 2-1/4 cups frozen whipped topping, thawed
- 10 freezer pop molds or 10 paper cups (3 ounces each) and wooden pop sticks
- Pastry bag

#### Directions

-  1 For lemon syrup, place the first 4 ingredients in a small saucepan; bring to a boil, stirring occasionally. Remove from heat; let stand, covered, 10 minutes. Remove rosemary and lemon zest. Stir in lemon juice; cool completely.
- 2 Place blueberries and sugar in another saucepan; cook and stir over medium heat until berries pop, 5-7 minutes. Cool completely.
- 3 Add whipped topping to the lemon syrup, whisking to blend. Transfer half the mixture to a pastry bag. Pipe into molds. Layer with blueberries. Pipe the remaining whipped topping mixture over top. Close molds with holders. If using paper cups, top with foil and insert sticks through foil.
- 4 Freeze until firm, about 4 hours. To serve, dip pop molds briefly in warm water before removing.