





### A FEEL-GOOD SWEET TREAT

## PEANUT BUTTER AND JAM POPS

PREP: 6 HOURS 10 MIN / TOTAL: 6 HOURS 10 MIN / MAKES: 4

#### **INGREDIENTS**

- 12 Tbsp. vanilla greek yogurt, plus more as needed
- 6 Tbsp. **PRIVATE SELECTION™** Peanut Butter with Honey Almond Granola
- 6 Tbsp. PRIVATE SELECTION Willamette Red Raspberry Preserves
- 4 ice pop sticks

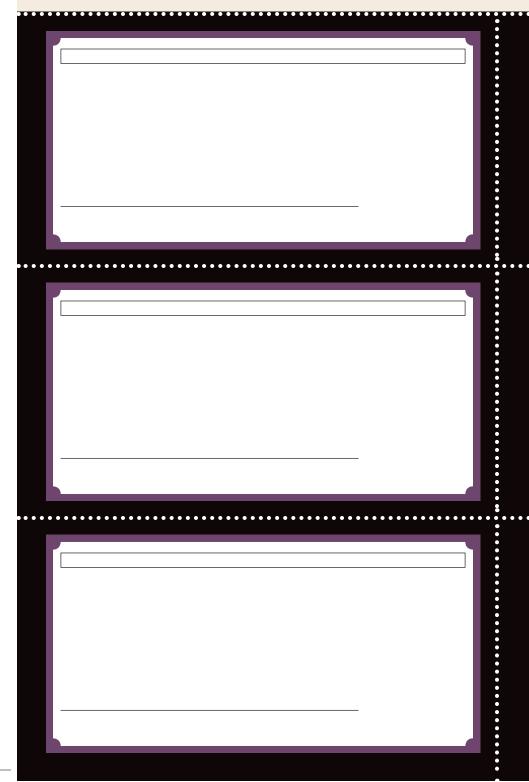
#### **PREPARATION**

- 1. Coat interior of ice pop molds with nonstick cooking spray.
- **2.** In each ice pop mold, layer 2 tablespoons yogurt,  $1\frac{1}{2}$  tablespoons peanut butter,  $1\frac{1}{2}$  tablespoons preserves and another 1 tablespoon yogurt. Gently tap molds on countertop to eliminate air pockets. Add more yogurt, if needed, to fill molds completely.
- **3.** Use knife to swirl ingredients in each mold, then place 1 ice pop stick in center of each. Wipe any excess spillage from top of mold with damp paper towel. Freeze 6 hours.
- **4.** Run bottoms of molds under warm water to loosen pops. Serve, freezing any leftovers.





# INSPIRED BY YOUR SENSE OF GOOD TASTE



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