

PRIVATE
SELECTION

TM

NEW FALL FAVORITES

SPECIAL SAVINGS

Recipe Inside
for Dark Chocolate
Cardamom
Baked Oats



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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, 1½ tablespoons peanut butter, 1½ 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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PRIVATE SELECTION® invites you to enjoy exclusive savings on a few fall offerings selected specially for you. We hope you'll be inspired to savor your favorites, explore new flavors and create your own extraordinary culinary masterpieces.
Thank you for sharing our passion for delicious artisanal fare.

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