Plumcot Kombucha Popsicles

The recipe and photography for this post were provided courtesy of our friends at <u>Family Tree</u> <i>Farms.

Ingredients

- 1/4-1/2 Cup of honey
- 5 Family Tree Farms® plumcots, pitted and sliced
- Juice of half a lemon
- Pomegr
- anate flavored kombucha

Instructions



- 1. In a food processor, puree the plumcots until very smooth. Add in lemon juice, half the honey and taste test. Add in more or less honey depending on desired sweetness.
- Pour plumcot puree into 3/4 of the popsicle mold. Top off each popsicle mold with pomegranate kombucha. Freeze for 2-4 hours or until firm. Once firm, remove popsicle from molds. If popsicles do not give, run underneath warm water until they loosen.
 *Color will vary depending on plumcot variety.