

Lemon, coconut & passionfruit popsicles

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Cool off with these delightful passionfruit popsicles by the talented Jennifer Jenner of 84thand3rd.

Ingredients (Serves 6)

- $\frac{3}{4}$ cup passionfruit pulp
- 1 cup coconut yoghurt
- 1 tsp vanilla paste
- Maple syrup, to taste
- 1 cup lemon curd, homemade or store-bought
- 2 tbsp water

Method

Scoop pulp from passionfruit. Combine coconut yoghurt and vanilla paste, add a splash of maple syrup if you wish. Stir water through lemon curd to thin slightly.

Drop a generous spoonful of lemon curd into your popsicle moulds. Top with a drizzle of passionfruit pulp followed by a generous spoonful of yoghurt.

Continue to layer lemon, passionfruit and yoghurt, finishing off the top of each popsicle with a good layer of passionfruit.

Freeze at least 4 hours or overnight. Dip moulds briefly in cold water before removing popsicles.

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Note: Instead of coconut yoghurt you can use coconut cream or coconut milk, natural or vanilla dairy yoghurt, or even softened vanilla ice cream.

Recipe by [Jennifer Jenner](#)

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