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# Dairy Good Fudge Pops

*9 portions*

4 oz bittersweet or semisweet chocolate

2 <sup>3</sup>/<sub>4</sub> cups of milk

<sup>3</sup>/<sub>4</sub> cup sugar

3 Tbsp cornstarch

2 Tbsp unsweetened cocoa powder

<sup>1</sup>/<sub>8</sub> tsp salt

1 tsp vanilla

Optional-melted white chocolate, mini marshmallows, sprinkles

- ➊ In a medium saucepan cook and stir bittersweet chocolate over low heat until melted.
- ➋ Gradually whisk in milk.
- ➌ Meanwhile, in a small bowl stir together sugar, cornstarch, cocoa powder, and salt.
- ➍ Whisk sugar mixture into chocolate mixture.
- ➎ Cook and stir over medium heat until thickened and bubbly.
- ➏ Cook and stir for 2 minutes more.
- ➐ Stir in vanilla.
- ➑ Remove from heat; cool for 45 minutes.
- ➒ Whisk mixture until smooth.
- ➓ Spoon mixture into nine 3-ounce frozen pop molds.
- ➔ Add sticks; cover and freeze for 3 to 4 hours or until firm.
- ➕ Let stand for 10 minutes before unmolding.
- ➖ If desired, dip pops in melted white chocolate and chocolate pieces, and/or dip in melted dark chocolate and shortbread cookies.
- ➗ If frozen pop molds are unavailable, use 3-ounce wax-lined paper cups instead.
- ➘ Spoon chocolate mixture into cups; cover each top with a piece of foil.
- ➙ Using a small sharp knife, make a slit in each piece of foil.
- ➚ Insert wooden pop sticks into slits.
- ➛ Freeze and serve as directed.