
Valentine Jelly Pops

1/2 cup boiling water
1 package (3 oz) strawberry
flavored gelatin dessert
(sugar free)
1/2 cup cold water
1/2 cup cold water
1 1/2 envelopes plain gelatin
1 container (6 oz) Strawberry
Yogurt
1/3 cup cold water
1 envelope less 1/2 teaspoon
plain gelatin
1/3 cup sweetened
condensed milk

- ❶ If using a silicone mold, prepare mold by spraying lightly with cooking spray, then wiping each mold cavity clean with a paper towel.
- ❷ Red Layer: Dissolve strawberry gelatin in boiling water. Add cold water. Pour 1 tsp. into each mold cavity. Refrigerate until firm but not fully set (30 to 45 minutes). Prepare Pink Layer.
- ❸ Pink Layer: Pour water into small saucepan. Sprinkle with gelatin and allow to soak for a minute or two. Heat over low heat, stirring constantly, until gelatin is dissolved, about 5 minutes. Remove from heat and stir in yogurt. Allow to cool to room temperature. Pour 1 tbsp into each mold cavity. Refrigerate until firm but not fully set (30 to 45 minutes). Prepare White Layer.
- ❹ White Layer: Pour water into a small saucepan and sprinkle with gelatin. Allow to soak for a minute or two. Heat over low heat, stirring constantly, until gelatin is dissolved (about 5 minutes). Stir in the sweetened condensed milk. Allow to cool to room temperature. Pour approximately 2 tsp. into each mold cavity.
- ❺ Refrigerate several hours or overnight, until fully set. Garnish each jelly pop with a coffee stirrer segment, if desired.