

Key Lime Popsicles with Quaker® Simply Granola



Ingredients

Popsicle Base

- 3/4 cup Greek yogurt (vanilla or plain, low fat or your favorite)
- 3/4 cup fresh lime or key lime juice (6-10 limes)
- 1 ¾ cups evaporated milk
- 8 tbsp condensed milk
- 2 tsp lime zest
- As desired granola graham (see below)

“Graham Cracker Granola”

- 1 cup Quaker Honey Almond Granola, crushed in food processor

How to make it

[title]Popsicle Base

2. Combine all ingredients in a blender or bowl with whisk, pour into popsicle molds leaving 1/2 inch space on the top. Spoon in granola to Top the top or the base of the molds with granola prior to pouring in the base, wherever you like. Freeze for at min 4 hrs on a level surface or for best results, overnight.

[title]“Graham Cracker Granola”

4. Process granola to desired texture, around 5 seconds in the food processor.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	8

Made with



Quaker® SuperGrains Instant Hot Cereal - Honey Almond