

Paletas

Mango Paletas Ingredients

- 2 ½ cups mango chunks (1-inch)
- ¼ cup agave syrup
- ¼ cup freshly squeezed lime juice

Directions:

Put all ingredients into a blender and pulse until you have the desired consistency. You may want to blend all the way until smooth, or pulse so that there are a few small pieces. Pour mixture into a large liquid measuring cup then pour into popsicle molds. Freeze for at least 6 hours. Eat frozen.

Cherry-Lime Paleta Ingredients

- 2 cups frozen cherries
- ½ cup sugar
- ½ cup water
- ¼ cup freshly squeezed lime juice

Directions:

Put all ingredients into a blender and pulse until you have the desired consistency. You may want to blend all the way until smooth, or pulse so that there are a few small pieces. Pour mixture into a large liquid measuring cup and from them pour mixture carefully into popsicle molds. Freeze for at least 6 hours. Eat frozen.

Honeydew Mint Paleta Ingredients

- 4 cups fresh honeydew melon, cubed
- ¼ cup sugar
- 10 mint leaves
- 2 tablespoons fresh lime juice

Directions:

Put all ingredients into a blender and pulse until you have the desired consistency. You may want to blend all the way until smooth, or pulse so that there are a few small pieces. Pour mixture into a large liquid measuring cup and from them pour mixture carefully into popsicle molds. Freeze for at least 6 hours. Eat frozen.

Strawberry Paleta Ingredients

- 4 cups hulled strawberries
- 1 cup simple syrup
- ¼ cup freshly squeezed lemon juice

Directions:

Put all ingredients into a blender and pulse until you have the desired consistency. You may want to blend all the way until smooth, or pulse so that there are a few small pieces. Pour mixture into a large liquid measuring cup and from them pour mixture carefully into popsicle molds. Freeze for at least 6 hours. Eat frozen.



Chile-Lime Pineapple Paletas Ingredients

- 4 cups fresh pineapple
- ¼ cup agave syrup
- ¼ cup freshly squeezed lime juice
- Chile-lime-salt powder (like Tajin)

Directions:

Put all ingredients (except chile-lime powder) into a blender and pulse until you have the desired consistency. You may want to blend all the way until smooth, or pulse so that there are a few small pieces. Pour mixture into a large liquid measuring cup. From there, pour a little into the mold, then sprinkle with a little chile-lime seasoning, pour more pineapple, sprinkle a little more seasoning then finish with pineapple. So you should have two layers of chili powder. Freeze for at least 6 hours. Eat frozen.

Vanilla Latte Paleta Ingredients

- 2 cup cold coffee
- ⅓ cup sweetened condensed milk
- ¼ tsp vanilla extract

Directions:

Combine the coffee, sweetened condensed milk and vanilla extract. Stir well. Pour mixture into a large liquid measuring cup. From there, pour into eight popsicle molds. Freeze for 6 hours. Enjoy frozen.

Raspberry-Lemon Paleta Ingredients

- 1 cup freshly squeezed lemon juice
- 1 ½ cups simple syrup
- ½ cup fresh raspberries

Directions:

Cut the raspberries in half lengthwise. In a large liquid measuring cup combine the lemon juice and the simple syrup. Pour into popsicle molds so that only half of each mold is filled. Add some of the cut raspberries. Freeze for a few hours before filling the rest of the molds up with the lemon mixture and adding the rest of the raspberries. Freeze for at least 6 hours. Eat frozen.