

Foodnity Recipes

Chocolate Raspberry Frozen Yogurt Pops

10 min Prep time	**10 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups Greek yogurt (full-fat)
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 1 cup fresh raspberries
- [ ] 2 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. In a bowl, whisk together the yogurt and cocoa powder until smooth; no lumps, just a deep chocolate swirl.
2. Stir in honey, vanilla, and a pinch of salt, tasting for balance—yeah, that's the sweet spot.
3. Puree the raspberries in a separate cup; if you like a bit of texture, leave a few seeds whole.
4. Gently fold the raspberry puree into the chocolate yogurt, creating a marbled effect. yogurt clusters
5. Pour the mixture into popsicle molds, insert sticks, and freeze for at least 3-4 hours until solid.

Nutrition per serving

120 kcal	6 g	16 g	5 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the mixture is too thick, add a splash of milk to loosen.
> - Use a silicone mold for easy removal.
> - For extra shine, brush the tops with a thin layer of melted dark chocolate before freezing.