



# NYC Lifestyle

## *Popsicle Party!*

Popsicles are the sweet summertime treats that bring smiles to kids, adults and everyone in between. Instead of waiting around for Mister Softee, get creative with your popsicle concoctions using ingredients like cold brew, marshmallows, chia seeds or even Bloody Mary mix. To spark some popsicle inspiration, we have collected unique, must-try recipes from around the web.

### Sour Punch Rainbow Pops

If you love sour candy, this recipe is for you. [Sour Punch Rainbow popsicles](#) are made by first melting your favorite sour candy, then adding frozen bananas and vanilla Greek yogurt. By keeping the flavors separate, the end result is a pastel, ombre rainbow that's *almost* too pretty to eat.

### Root Beer Float Pops

What's better than a cold root beer on a hot summer day? Probably a root beer float, or to keep it on theme, a [root beer float popsicle](#)! With just two ingredients, root beer and vanilla ice cream, and about five minutes of prep time, you can have your freezer stocked with premade float pops all summer long.

### Bloody Mary Ice Pops

Who said popsicles had to be sweet? These [Bloody Mary ice pops](#) call for fresh tomatoes, thyme, horseradish and other ingredients perfect for a brunch-hour dessert. To step up the presentation, toss the ice pop into a glass of vodka or your favorite seltzer.

### S'mores Fudgesicles

When it's too hot out to sit around a campfire, but you're craving a s'more, turn to [Dash of Sanity's S'mores Fudgesicles](#). Their recipe packs all of the flavor and nostalgia of a s'more into a frozen dessert, using less common popsicle ingredients like melted butter and graham cracker crumbs.





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### Vegan Strawberry Shortcake Bars

[Strawberry shortcake ice cream bars](#) are a summer staple, and *Tasty* just made them vegan! Once the strawberry ice cream, consisting mainly of strawberries and coconut milk, is frozen in place, dip the bars in yogurt. Roll in granola and freeze, one last time, to achieve that satisfying crunchy shell.

### Strawberry-Mango Paletas

These [Strawberry-Mango Paletas](#), filled with fresh fruits, definitely won't disappoint on a hot day. To begin, you'll need to make a strawberry puree on the stovetop, then a mango puree in the blender. Layer the purees in the popsicle molds, with strawberry in the middle, swirl with a knife and freeze!

### Coffee Popsicle

There's no excuse for boring breakfasts when popsicle molds exist. [Rainbow Delicious' coffee popsicles](#) call for cold brew, a milk of your choice, bananas, protein powder, chia seeds and a dash of cocoa powder. This is both a nutritious and delicious way for gym bros and Barbs to quell the sweet tooth.

### Creamy Matcha Coconut Popsicles

Sweet Steep's [Creamy Matcha Coconut popsicles](#) make for the perfect dessert (that can also be disguised as breakfast). Blend, then freeze, coconut milk, heavy cream, matcha powder, sugar and salt. For store-bought quality, this recipe suggests using xanthan gum as an emulsifier and Karo syrup to prevent crystallization.