

HONEY MAID Cheesecake Pops



Looking for a fun summer dessert idea? These fun cheesecake pops are dipped in chocolate and your favorite color of sprinkles for a great frozen dessert.

Prep Time: 30 min

Total Time: 3h 0min, Makes 20 servings, 2 pops each.

Ingredients

- 1 pkg. (8 oz.) brick cream cheese, softened
- 1/4 cup sugar
- 1 cup thawed frozen whipped topping
- 10 HONEY MAID Honey Grahams, broken crosswise in half (20 squares)
- 4 oz. semi-sweet baking chocolate
- 1/4 cup multi-colored sprinkles (white and blue)

Preparation

- Beat cream cheese and sugar with mixer until blended. Gently stir in whipped topping.
- Spread cream cheese mixture onto 10 graham squares; top with remaining graham squares to make 10 sandwiches. Use knife to smooth cream cheese mixture around all sides of each sandwich. Place in single layer on parchment-covered baking sheet.
- Freeze 1-1/2 hours.
- Cut each sandwich into quarters. Insert lollipop stick into side of filling in each sandwich quarter. Freeze additional 30min.
- Melt chocolate as directed on package. Dip half of each pop, 1 at a time, into chocolate. Return to baking sheet. Top with sprinkles. Freeze until chocolate is firm.

Tips

Substitute: Prepare using your favorite variety or color of sprinkles.

Nutrition Information per Serving: 130 Calories, 7 g Total Fat, 4 g Saturated Fat, 0 g Trans Fat, 15 mg Cholesterol, 80 mg Sodium, 16 g Total Carbohydrate, 1 g Dietary Fiber, 10g Total Sugars, 2 g Protein