Caramel Swirl Cheesecake Pops

A perfect summer or yearround treat! Sweet cream cheese and caramel swirled ice pops topped with graham cracker cookie crumble.



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Ingredients

Enjoy our delicious Caramel Swirl Cheesecake Pops!

For caramel sauce:

- 11 Werther's Original Chewy
- Caramels, unwrapped
- 1 tbsp water
- 1 tbsp heavy cream

For cheesecake ice cream:

- 450 g cream cheese, room temperature
- 320 g Greek yogurt
- 70 g sugar
- 1 tbsp pure vanilla extract
- 30 g graham crackers, crushed

Directions

1. For caramel sauce: Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1½ minutes. Add cream, and continue to stir until mixture is smooth, about 1 minute. Set aside.

2. For cheesecake ice cream: Beat cream cheese, using a whisk or electric hand mixer in a large bowl until smooth. Mix in yogurt, sugar and vanilla until combined. Spoon mixture into popsicle molds, one heaping tablespoon at a time, alternating with 1 teaspoon of caramel sauce, until molds are almost full.

3. With a chopstick or skewer swirl caramel sauce into cream cheese mixture. Top each mold with graham cracker crumbs, and insert popsicle sticks halfway into each popsicle mold. Freeze for at least 4 hours, or overnight. Serve and enjoy.

Makes: 10 servings/pie

Ready in: 250 min

Prep Time: 5 min

Cook Time: 5 min

Chill Time: 240 min