



## Matcha Ice Cream Pop with Crushed Blackberries

### Serving:

makes 6 ice pops

### Type:

Dairy, gluten-free dessert or snack

### Author:

Leaf & Ardor Tea Co.

### Notes:

Remember orange creamsicles from the ice cream delivery man? Here's a very updated version with matcha green tea, high quality ice cream and crushed blackberries.

Adults who love to be wow'ed will celebrate these flavor combinations.

### Ingredients:

2 tsp. Leaf & Ardor Ceremonial Grade Matcha  
1 pint vanilla ice cream (artisan/cream-based)

1/2 cup muddled fresh blackberries

## Directions:

Allow ice-cream to come nearly to room temperature.

Slowly sift and stir the matcha/green tea powder into the softened ice cream.

Muddle the blackberries and drain excess liquid. Set aside.

Pour blended green-tea ice-cream half-way into the popsicle mold. Add 1 to 2 teaspoons of berries into each popsicle. Add remaining matcha infused ice-cream and fill to the top of the mold.

Place the popsicle mold cover on top of filled containers and insert the wooden popsicle sticks.

Freeze for several hours.

To release from the mold run cool water over outside of the plastic popsicle mold. Gently pull stick upward.

## Tips:

Use the highest grade dairy ice cream you can buy.