



Easy Watermelon Popsicles with Lime

These popsicles are easy to make and are sweetened with honey! A simple dessert for summertime! This recipe makes about 6 large popsicles.

Equipment



- Blender
- Popsicle Molds

Ingredients



- 4 cups watermelon (cubed)
- 1 tbsp lime juice
- 3 tbsp honey
- 1 dash salt

Instructions



- Cut up your watermelon into cubes and measure out 4 cups.
- Add the watermelon, lime juice, honey and a dash of salt to your blender.
- Mix until it is smooth. If there are any seeds on top of the mixture, try to remove them with a spoon.
- Pour the mixture into the popsicle molds and place them in the freezer.
- Freeze for about 6 hours, then they will be ready to eat!
- If stored properly in an airtight container, the popsicles should last 4-6 months in the freezer.