

Homemade Iced Coffee Popsicles

Great for those hot summer days

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INGREDIENTS

(makes ten 90ml/3oz popsicles)

- 5 single shots of freshly brewed espresso
- 5 shots of Baileys Espresso Creme Liqueur (optional)
- milk or half milk half cream (about 800ml/27oz)
- chocolate chips (optional)



DIRECTIONS

1. Brew the coffee and allow it to cool slightly.
2. In a medium jug mix the cooled coffee and the liqueur. Fill the rest with milk to reach 900ml (or the amount your popsicle mould fits). Mix again shortly to combine.
3. Carefully pour the coffee popsicle mix into the popsicle mould. Freeze for 1-2 hours, then attach the sticks and add some chocolate chips on top. Freeze at least overnight before serving.
4. To remove the popsicles from the mould you might need to hold the mould under warm water shortly. Make sure the water is pouring only onto the plastic and not into the moulds.
5. Enjoy!