

## BLUEBERRY AND THYME, SWEET CREAM ICE POPS

### Ingredients:

2 1/2 cups frozen OR fresh blueberries  
1/2 cup sweetened condensed milk  
2 tablespoons sugar  
4 tablespoons fresh thyme leaves  
chopped (about 2 tablespoons chopped)  
salt  
2 tablespoons fresh lemon juice



### Directions:

Take the berries out of the freezer to thaw. Bring the milk, 1/4 cup water, sugar, thyme and a pinch of salt to a simmer in a small saucepan. Cook over medium heat, stirring occasionally, for 5 minutes. Let cool completely at room temperature, at least 30 minutes.

Put 2 cups of the blueberries and the lemon juice in the Bosch blender. Strain the cooled milk mixture into the blender, pressing on it with a wooden spoon to extract as much flavor from the thyme as possible; discard the thyme. Puree the blueberry mixture until completely smooth, scraping down the sides of the blender partway through if needed. Transfer the mixture to a large liquid measuring cup with a pouring spout. Stir in the remaining 1/2 cup blueberries.

Pour the mixture into the ice-pop molds, leaving at least 1/4 inch of space at the top (the mixture will expand). Insert the sticks. Freeze until solid, 5 hours to overnight. Unmold, and enjoy immediately.

Source: [foodnetwork.com](http://foodnetwork.com)