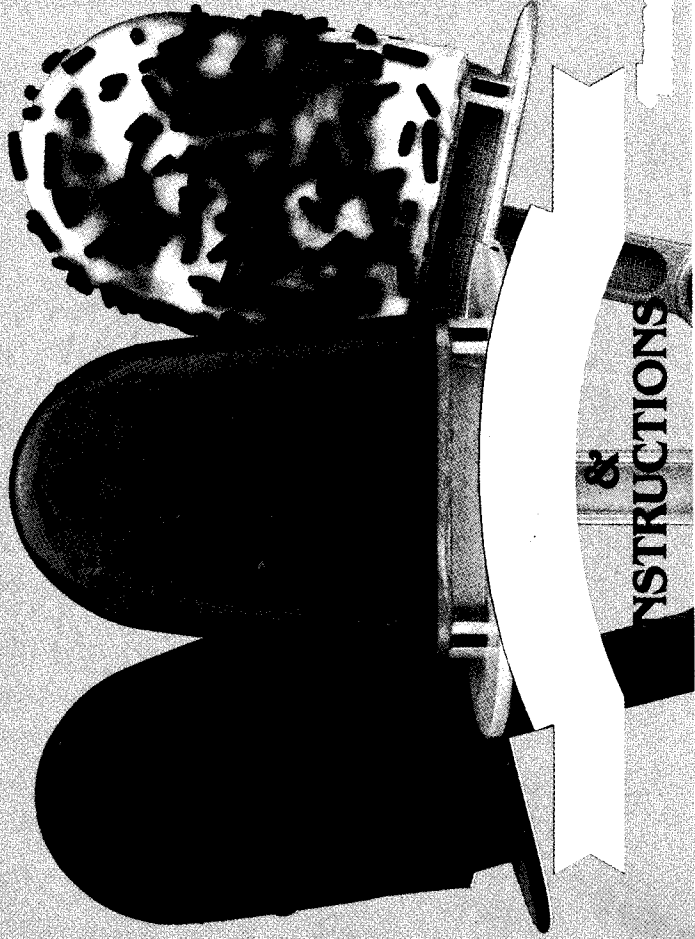


**Speedy-Make™**

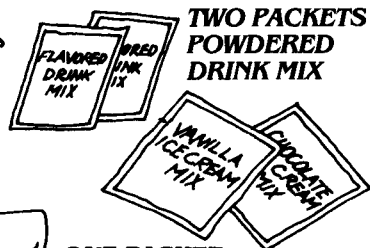
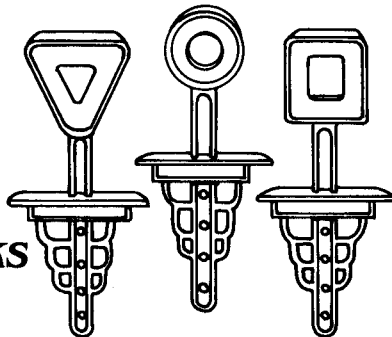
**ICE POP MAKER**



**&  
INSTRUCTIONS**

# YOUR SPEEDY-MAKE™ ICE POP MAKER CONTAINS:

**THREE  
ICE POP STICKS**

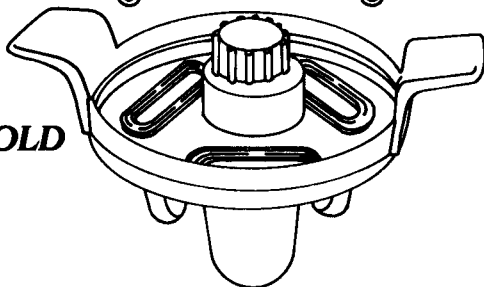


**TWO PACKETS  
POWDERED  
DRINK MIX**

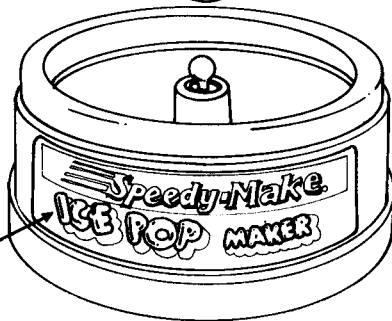
**ONE PACKET  
VANILLA  
ICE CREAM MIX**

**ONE PACKET  
CHOCOLATE  
ICE CREAM MIX**

**ICE POP MOLD**

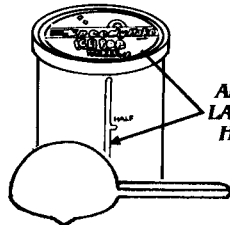


**FREEZING  
CHAMBER**



**APPLY  
LABEL  
HERE**

**MEASURING SPOON  
AND SHAKER CUP**



**APPLY  
LABELS  
HERE**

# ICE POP RECIPES

## DIRECTIONS FOR MIXES INCLUDED WITH YOUR SPEEDY-MAKE™ ICE POP MAKER

### POWDERED DRINK MIX\*

- 1 envelope unsweetened drink mix (included)
- 1 cup sugar
- 5 cups water

Stir until well mixed and follow freezing instructions.

### ICE CREAM MIX

- 1 level scoop of ice cream mix (included)
- 1/2 shaker cup Half and Half OR milk OR water

First put level scoop of ice cream mix into shaker cup. Add Half and Half or milk or water to half fill line of shaker cup. Put on cover, shake until smooth. Pour into pop molds and follow freezing instructions.

\*You can also use powdered drink mix from home, using this recipe or substituting 1 envelope of pre-sweetened powder mix for unsweetened mix and sugar.



**IMPORTANT: Wash parts with warm soapy water before and after each use. DO NOT put in dishwasher.**

## RECIPES FOR GREAT ICE POP TREATS USING INGREDIENTS FROM HOME

### Vanilla

- 1 cup milk OR 1 cup Half and Half OR 1/2 cup milk and 1/2 cup cream
- 2 tablespoons confectioners sugar
- 1/2 teaspoon vanilla extract

Stir ingredients together until well mixed and follow freezing instructions.

### Chocolate

- 1 cup milk OR 1 cup Half and Half OR 1/2 cup milk and 1/2 cup cream
- 1 tablespoon confectioners sugar
- 2 tablespoons chocolate syrup

Stir until well mixed and follow freezing instructions.

### Strawberry

- 1 cup milk OR 1 cup Half and Half OR 1/2 cup milk and 1/2 cup cream
- 1/2 cup strawberry preserves
- 1/2 teaspoon vanilla extract

Stir together until well mixed and follow freezing instructions.

### Banana

Mash 1 very ripe banana, add to vanilla recipe & mix, and follow freezing instructions.

### Peach

Substitute peach preserves for strawberry preserves in strawberry recipe and follow freezing instructions.

### Raspberry

Substitute raspberry preserves for strawberry preserves in strawberry recipe and follow freezing instructions.

### Cherry

Substitute cherry preserves for strawberry preserves in strawberry recipe and follow freezing instructions.

### YOGURT

If necessary, stir yogurt to mix fruit evenly. Add 1 scoop of yogurt to each mold and follow freezing instructions.

## PUDDING POPS

Prepare pudding according to package instructions. Allow to cool if pudding is cooked. Stir with spoon. Add 1 scoop of chilled pudding to molds and follow freezing instructions.

## SHERBET

### Lemon (or lime)

- 1/2 can (6 oz.) frozen lemonade (or limeade) concentrate
- 1 cup milk
- 1/3 cup confectioners sugar

Stir until well mixed and follow freezing instructions.

### Orange

- 1/2 can 6 oz. frozen orange juice concentrate
- 1 cup milk
- 1/4 cup confectioners sugar

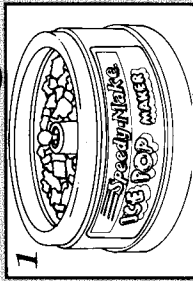
Stir until well mixed and follow freezing instructions.

## Other Great Ice Pop Fillings:

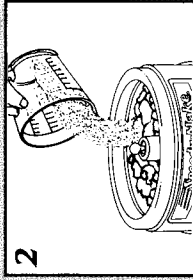
- Orange juice
- Grape juice
- Apple juice
- Cranberry juice
- Canned fruit drinks
- Powdered drink mixes
- Chocolate milk
- Any flavor pudding or jello
- Any flavor yogurt
- Sherbet
- Ice Cream
- Fruit punch

**HINT:** Refrigerated fillings will freeze faster than room temperature fillings.

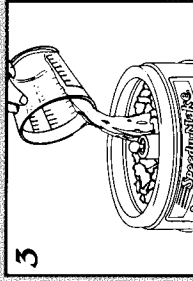
## Freezing Instructions: Requires adult supervision.



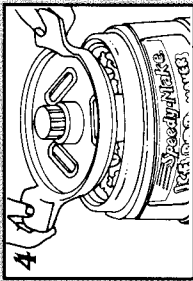
Place 3 cups of crushed ice into the freezing chamber. Ice should be spread evenly around the chamber.



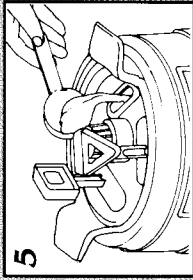
Sprinkle 1 cup of table salt evenly over the ice.



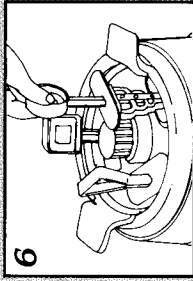
Add 1/4 cup of cold tap water to the ice and salt and stir for about one minute.



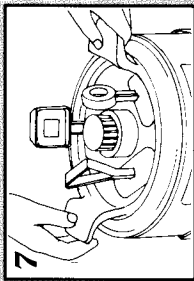
With a gentle twisting action, push the pop molds down into the ice until the top of the mold closes off the freezing chamber, and snaps shut.



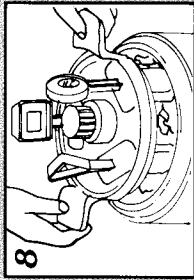
Fill the pop molds with desired filling (see recipes) using 1 scoop for each mold.



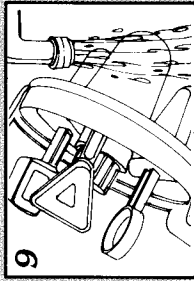
Insert sticks in each pop mold. Do not disturb sticks until freezing process is finished.



Occasionally rotate pop mold in the freezing chamber until filling is completely frozen in all molds (8-10 minutes).



Do not remove before 8 minutes have passed. When the pops are completely frozen, remove mold from the freezing chamber.



If pops stick to the molds, running cold tap water over the outside of each mold or placing them in a bowl of water will aid in removal. Gently pull each pop out of the mold by the top of the stick. Enjoy!

**HINT:** Refrigerated fillings will freeze faster than room temperature fillings.

# For great-tasting ice cream treats look for the Speedy-Make™ Ice Cream Maker

7371016000

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