

## Root Beer Float Ice Pops

Every kid — heck, every adult — should know the pleasure of sitting on the stoop after dinner, the concrete still warm from the afternoon sun, and licking an ice pop without losing any drips. That last part is a fantasy, of course. But maybe it's part of the beauty. Have you ever seen a kid with ice cream all over his face? Pure. Joy. We've got the best of both worlds in our pops — creamy ice cream and root beer flavor — that will get the nostalgia going for drive-up restaurants, diners and outdoor movies.

See Cook's Note on making Creamsicle pops and Lime Rickey pops, and variations in popsicle molds.

### Ingredients

1 cup vanilla ice cream, softened  
1¾ cups root beer

### special equipment

ice pop mold with 6 (3½-ounce) molds

### Directions

Fill the tip of the molds with about 2½ tablespoons of ice cream per mold, packing the ice cream down firmly. Place in the freezer to set until ice cream is firm again, 15 to 20 minutes.

Bring the root beer to a low simmer in a medium saucepan, whisking to help remove the carbonation, and simmer gently until the bubbles are caused only by the movement of the liquid and not any remaining carbonation, about 5 minutes. Allow to cool.

Remove the molds from freezer. Pour about 2 ounces of root beer into each mold. It's best to pour the root beer against an inside wall of the mold and not directly on the ice cream. Let the root beer settle a moment. Top with lid (if your molds have one), and insert sticks or handles into each mold. Freeze until solid, at least 8 hours or overnight.

Run molds briefly under water for about 60 seconds, or follow manufacturer's unmolding directions.

### Cook's Notes

-- The flavor options for your popsicles are endless. Replace the root beer with orange soda for Creamsicle pops, or lime soda for Lime Rickey pops.

-- Popsicle molds vary by manufacturer in thickness, design and functionality. Check the volume of your molds and adjust the recipe accordingly. You want the ice cream portion to be

about one-third of the total volume and the soda portion to be about two-thirds. But ultimately, it's up to you and your preference.

**total time:** 30 minutes plus freezing

**active prep:** 15 minutes

**serves:** 6

**difficulty:** *easy*