

Caramel Swirl Cheesecake Pops

A perfect summer or year-round treat! Sweet cream cheese and caramel swirled ice pops topped with graham cracker cookie crumble.



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Ingredients

For caramel sauce:

- 11 (2.5 ounces) Werther's Original Chewy Caramels, unwrapped
- 1 tablespoon water
- 1 tablespoon heavy cream

For cheesecake ice cream:

- 16 ounces cream cheese, room temperature
- 1½ cup Greek yogurt
- ⅓ cup granulated sugar
- 1 tablespoon pure vanilla extract
- ¼ cup graham crackers, crushed

Prep time: 5 minutes

Cook time: 5 minutes

Ready in: 4 hours 8 minutes, including chilling time

Skill Level: 2

Serves: 10

Instructions

- 1.** For caramel sauce: Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 1/2 minutes. Add cream, and continue to stir until mixture is smooth, about 1 minute. Set aside.
- 2.** For cheesecake ice cream: Beat cream cheese, using a whisk or electric hand mixer in a large bowl until smooth. Mix in yogurt, sugar and vanilla until combined. Spoon mixture into popsicle molds, one heaping tablespoon at a time, alternating with 1 teaspoon of caramel sauce, until molds are almost full.
- 3.** With a chopstick or skewer swirl caramel sauce into cream cheese mixture. Top each mold with graham cracker crumbs, and insert popsicle sticks halfway into each popsicle mold. Freeze for at least 4 hours, or overnight. Serve and enjoy.