



HAPPY ACCIDENT

Ice pops were invented in 1905 by 11-year-old Frank Epperson when he mistakenly left a drink with a stirring stick in it outdoors on a cold night.



WARNING!
Ask an adult's permission before using the blender.

Make creamy chocolate cherry pops

Ingredients

- ½ cup sweetened condensed milk
- 1¼ cups unsweetened canned coconut milk
- 2 tablespoons dark cocoa powder
- ¾ teaspoon vanilla
- ¼ cup chopped dark chocolate chips
- Kosher salt
- ¼ cup cherry preserves

Instructions

1. In a blender, combine the sweetened condensed milk, coconut milk, cocoa powder, vanilla, chocolate chips, and a pinch of kosher salt. Pulse several times to combine.
2. Add the cherry preserves to the blender and pulse a few more times to blend.
3. Pour the mixture into small paper cups or ice pop molds. If you are using cups, cover the top of each one with foil, then add an ice pop stick to each. (The foil will help to hold the stick in place while it freezes.)

4. Freeze the ice pops until they're solid, about 8 hours or overnight.

Helpful tips

- Coconut milk makes the ice pops extra creamy, but you can substitute cow's milk if you like.
- If you use paper cups, simply tear the cup off the frozen pop when you're ready to eat it.
- If you use ice pop molds and are having trouble getting the frozen pops out of the molds, loosen them by dipping each mold in warm water for up to 30 seconds.



Enter *The Week Junior's* Nature Photo Contest!

Do you love taking photos of flowers, trees, and wildlife? If so, now is your chance to use your creativity, curiosity, and skills to enter *The Week Junior's* Nature Photo Contest. The entry form for 8- to 10- year-olds is at tinyurl.com/TWJUS-2025PhotoContest-8-10 and for 11- to 14-year-olds is at tinyurl.com/TWJUS-2025PhotoContest-11-14. Winning entries will be featured in a September 2025 issue of the magazine. See official rules at theweekjunior.com/photocontestrules.



The contest deadline is July 28.