

Grown Up Paletas



These tropical treats can cool off the hottest party. And with a splash of X by Glenmorangie, extra wow!

PREP TIME

10 mins.

TOTAL TIME

10 mins.
plus 5 hours freezing

COOK TIME

n/a

SERVINGS

16 mini paletas

Ingredients

- 2 cups Favorite Juice (Tropical Punch, Cherry, Lime, Raspberry, Guava)
- 1/2 cup Favorite Frozen Fruit Puree, defrosted (Guava, Passion Fruit, Mango)
- 1/4 cup X by Glenmorangie
- Coarse Sugar or Coarse Salt (optional)
- Warm Water

EQUIPMENT

- Mini Ice Pop Molds
- 16 mini wooden ice pop sticks

Instructions

1. Combine juice, puree, and X by Glenmorangie.
2. Set sticks into molds, set molds on a baking sheet, and pour mixture in, filling to the top of each mold.
3. Freeze for 3-5 hours, or until solid.
4. Carefully unmold.
5. Optional Garnish: One by one, brush each paleta with warm water and sprinkle coarse sugar or salt on top. Set back on baking sheet and freeze another 15 minutes.

Pro Tip:

Serve on a bed of crushed ice or fill an ice bucket with cubed and crushed ice and stand your paletas upright in the mound.