



## Fudgsicles

**Yield:** 55    **Author:** Dora Entz

---

Cook Time: 15 Min    Inactive Time: 18 Hour    Total Time: 18 H & 15 M

---

*You probably won't need lip-chap after eating these.*

### INGREDIENTS

- ☐ 8 cups heavy cream
- ☐ 8 cups cold milk, 2% or 3.25%
- ☐ 3 ½ cups white sugar
- ☐ ¾ cup Rogers syrup
- ☐ ¾ cup white flour
- ☐ 1 cup cocoa powder

### INSTRUCTIONS

1. In a large bowl whisk together the white sugar, flour, and cocoa powder.
2. Add the Rogers syrup, cold milk, and the heavy cream to the dry ingredients to make a "batter". Whisk thoroughly to combine all ingredients.
3. Transfer the mixture into a large pot.
4. Heat mixture over medium/high heat stirring constantly. Bring to a rolling boil and cook for 15 minutes.
5. Remove and allow to cool slightly. Place the pot in the fridge overnight to cool thoroughly.
6. Whip the mixture until smooth.
7. Pour the mixture into popsicle molds and place into the freezer.
8. When they are half frozen (4 hours), insert the popsicles sticks and place back into the freezer until frozen.

---

*All rights reserved to Loved Beyond Measure*