Mojito Popsicles

Ingredients:

- 1 cup fresh mint leaves
- 3/4 cup fresh lime juice
- 3/4 cup white rum
- 1/2 cup water
- 1/4 cup granulated sugar
- Lime slices (optional, for garnish)

Method:

1. **Prepare the Simple Syrup:** In a small saucepan, combine water and sugar. Heat over medium heat, stirring until sugar dissolves completely. Remove from heat and let it cool.
2. **Blend Ingredients:** In a blender, combine fresh mint leaves, lime juice, rum, and the cooled simple syrup. Blend until mint leaves are finely chopped and mixture is well combined.
3. **Pour into Moulds:** Pour the blended mixture into popsicle moulds, leaving a little space at the top for expansion. If desired, add a slice of lime into each mould for decoration.
4. **Freeze:** Insert popsicle sticks into each mould. Freeze for at least 4-6 hours, or until completely solid.
5. **Serve:** Once frozen, remove from moulds by briefly running under warm water to loosen. Serve

immediately and enjoy your refreshing Mojito popsicles!

To make the mojito popsicles alcohol free, simply replace the white rum with one of the following:

1. Sparkling water or soda water: *Keeps the refreshing fizz and light texture of a mojito.*
2. Limeade or lemonade: *Adds extra citrusy sweetness and balances the mint.*
3. Coconut water: *Gives a tropical, hydrating twist while staying light.*