**Berry Blasted Cream Pops**

**Ingredients**

8 ounces of Challenge Strawberry Cream Cheese Spread, softened

20 ounces of strawberry Greek yogurt

½ cup of fresh raspberries

½ cup of fresh blueberries

½ cup of semi-sweet chocolate chips (optional)

**Other Items needed**

8 five ounce disposable cups

Cupcake tin

8 popsicle sticks

**Directions**

In a medium size mixing bowl, using a wire whisk or a hand mixer, combine cream cheese and yogurt until smooth and creamy. Place eight cups into the wells of a cupcake tin. This will make it easier to transport your pops to the freezer. Using a spoon, add a layer of the yogurt to the bottom of the cup. Add a few raspberries and another scoop of the yogurt mix. Top with a few blueberries and finish with a final scoop of yogurt mix. Continue until all of the cups are full. Insert popsicle sticks into the center of each filled cup. Place in freezer for about 3-4 hours or until frozen through.

If desired, you can dip the pops into chocolate. Simply place your chocolate chips into a microwave safe bowl. Microwave chips on high until melted, checking and stirring every 30 seconds. Dip tops of pops into chocolate. Chocolate will take only a few minutes to harden. Keep frozen until ready to serve.

Creates 8 pops