

Roasted Plum and Ginger Pops

*Inspired by the recipe for "Roasted Red Plum" pops in the **People's Pops** cookbook by Nathalie Jordi, David Carrell, and Joel Horowitz*

Makes about 8 pops

Red plums add great color so definitely use them here. I used a combination of red plums (14 ounces) and black plums (6 ounces). I have no complaints about the results.

1 ¼ lbs red plums (or a mixture of red and black plums)
heaping ¼ cup of ginger slices
2/3 cup granulated sugar
2/3 cup water

Preheat the oven to 350 degrees. Halve the plums (don't worry about the pits yet) and place on a small baking sheet cut side down. Roast the plums for 25 minutes or until soft to the touch. Remove from the oven and let cool before removing the pit and tossing the plum and its skin in a blender. Puree until smooth. You should have about 1 cup of plum puree.

In a small saucepan, combine the ginger slices, sugar, and water and bring to a simmer, stirring occasionally until the sugar dissolves. Once simmering, cook for 2 minutes then remove from the heat and let cool for 15 minutes. Remove the ginger slices using a slotted spoon and discard or save for another use. You should have about ¾ cup simple syrup.

Stir the simple syrup into the plum puree and chill in the refrigerator for 30 minutes. If using a pop maker like the Zoku quick pop maker follow package directions to make the pops. If using plastic molds, fill the molds with the mixture and let freeze for 5 hours before serving. Enjoy!