Fudgesicle

dessert · popsicle DIALED

basis whole milk + heavy cream = 685 g

	Ingredient	Grams	Baker's	Total	Method
1	corn starch	6.0	0.88%	0.68%	In a medium saucepan, whisk together cornstarch and 2 tablespoons milk until smooth
	whole milk	30.0	4.4%	3.4%	
2	whole milk	325	47.4%	36.8%	whisk in remaining milk, cream, sugar, cocoa, and salt. Bring to a boil over medium-high, stirring constantly, and cook ***1 minute***.
	heavy cream	330	48.2%	37.4%	
	sugar	125	18.2%	14.2%	
	cocoa powder, unsweetened	56.0	8.2%	6.3%	
	salt	1.5	0.22%	0.17%	
3	vanilla extract	9.0	1.3%	1.0%	Transfer to a large liquid-measuring cup and stir in vanilla. Pour into ten 3-ounce ice-pop molds and insert ice-pop sticks. Freeze until pops are solid, about ***6 hours*** (or up to 1 week). Just before serving, briefly run molds under hot water to release pops.
	Total	**883**	128.8%	100.0%	