

Cool Off With Gummy Fish Popsicles - An Easy Frozen Treat

(like Swedish Fish or similar)



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

Blue raspberry lemonade

Gummy fish (like Swedish Fish or similar)

Water

Popsicle molds

Instructions:

1. Fill the Molds:

Pour blue raspberry lemonade into popsicle molds, filling each about $\frac{3}{4}$ full.

2. Add the Gummy Fish:

Drop a few gummy fish into each mold.

Let them float and swim where they land-they'll shift a bit while freezing.

3. Top Off:

Add water to top off the molds, leaving a little space at the top to avoid overflow.

4. Freeze:

Insert sticks and freeze for 4-6 hours or until completely solid.

5. Unmold and Enjoy:

Run warm water over the molds for a few seconds to loosen.

Carefully remove and serve immediately for the full underwater effect!

Tips for Success:

Layering option: Freeze halfway, then add gummies for better placement control.

Choose lighter gummies so they don't sink immediately.

Use clear molds for a stunning view of your gummy "aquarium."

Make it tropical: Mix in pineapple juice or coconut water for a beachy twist.

Serving Suggestions and Pairings:

A pitcher of Blueberry Lemonade for the grown-ups

Rainbow Sangria for a bright, festive gathering

Unicorn Poop Bark for another magical treat

Jolly Rancher Edible Shot Glasses for a colorful and sweet combo

Storage and Make-Ahead Tips:

Freezer: Keep popsicles in molds or transfer to a freezer-safe bag for up to 2 weeks.

Prep Ahead: These are perfect to make the day before your event.

More Fun Treats You'll Love:

Unicorn Poke Cake - colorful and festive

Unicorn Poop Bark - sweet and silly

Blueberry Lemonade - tart and refreshing

Jolly Rancher Edible Shot Glasses - bright and creative

DIRECTIONS

1. Fill the Molds: Pour blue raspberry lemonade into popsicle molds, filling each about $\frac{3}{4}$ full.
2. Add the Gummy Fish: Drop a few gummy fish into each mold.
3. Let them float and swim where they land-they'll shift a bit while freezing.
4. Top Off: Add water to top off the molds, leaving a little space at the top to avoid overflow.
5. Freeze: Insert sticks and freeze for 4-6 hours or until completely solid.
6. Unmold and Enjoy: Run warm water over the molds for a few seconds to loosen.
7. Carefully remove and serve immediately for the full underwater effect!
8. Tips for Success: Layering option: Freeze halfway, then add gummies for better placement control.
9. Choose lighter gummies so they don't sink immediately.
10. Use clear molds for a stunning view of your gummy "aquarium."
11. Make it tropical: Mix in pineapple juice or coconut water for a beachy twist.
12. Serving Suggestions and Pairings: Serve alongside:
13. A pitcher of : Blueberry Lemonade for the grown-ups
14. Rainbow : Sangria for a bright, festive gathering
15. Unicorn : Poop Bark for another magical treat
16. Jolly : Rancher Edible Shot Glasses for a colorful and sweet combo
17. Storage and Make-Ahead Tips: Freezer: Keep popsicles in molds or transfer to a freezer-safe bag for up to 2 weeks.

18. Prep : Ahead: These are perfect to make the day before your event.
19. More Fun Treats You'll Love: Keep the fun going with these:
20. Unicorn : Poke Cake - colorful and festive
21. Unicorn : Poop Bark - sweet and silly
22. Blueberry : Lemonade - tart and refreshing
23. Jolly : Rancher Edible Shot Glasses - bright and creative
24. Final Thoughts: Edible Aquarium Popsicles bring all the fun of summer to your freezer-cool, colorful, and full of whimsy. Whether you're making them for a party or just beating the heat, they're a treat everyone will remember.
25. Tried them? Tag @chefmaniac and show off your under-the-sea creations-we'd love to feature your edible aquarium!

TIPS FOR SUCCESS

Layering option: Freeze halfway, then add gummies for better placement control.

Choose lighter gummies so they don't sink immediately.

Use clear molds for a stunning view of your gummy "aquarium." Make it tropical: Mix in pineapple juice or coconut water for a beachy twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cool-off-with-gummy-fish-popsicles-an-easy-frozen-treat/>