



FOOD TREND

Pop Goes the Summer

'Tis the season for gourmet frozen treats

By Kristen Manieri

Move over, cupcakes—there's a new tasty trend in town. Found in quirky shops and on colourful carts across the continent, gourmet ice pops are all the rage this summer with their highbrow flavours and artisanal crafting. With tastes like balsamic fig and blackberry Mojito, these lickable, stick-able treats have sent boring bananas packing.

Augie's Gourmet Ice Pops Toronto, Ont. Head to Sorauren or Evergreen Brick Works Farmers' Markets for a taste of Augie's ice pops—gourmet goodies made from seasonal fresh-squeezed fruit and transformed into crowd favourites like watermelon lemon mint or peach lemon buttermilk for \$3 each. (augiesicepops.com)

OMG Baked Goodness Toronto, Ont.

It's summer and that means the wait for the "mocsicle" is over. OMG Baked Goodness whips up its cocktail-themed ice pops, with flavours like daiquiri, sangria and Mojito. These safe-for-kids snacks, priced at \$2.75 each, are worth the wait. (omgbakedgoodness.com)

Pop Craft Orlando, Fla.

Before visiting Orlando's food truck bazaars and markets, check Pop Craft's Facebook page to see which crazy concoctions the artisanal ice pop maker has in store. US\$3 buys flavours like cranberry clementine coriander made in the tradition of Mexican paletas. (popcraftpops.com)

Popbar New York, NY.

Flavours rotate daily at Popbar, the West Village gelato-on-a-stick sensation that's regularly luring celebs like Mary-Louise Parker. Start with a basic bar then dip it in chocolate or sprinkle it with "poppings" such as coffee grains or pistachio crumbs. Starting at US\$3.50. (pop-bar.com)