

FOOD&WINE

DRINKS > COCKTAILS > WHISKEY & BOURBON COCKTAILS

Paper Plane Pops

Inspired by a Paper Plane cocktail, these refreshing pops are equal parts bright, boozy, and summer-ready.

By [Lucy Simon](#) | Published on June 5, 2026

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Credit: Food & Wine / Photo by Brie Goldman / Food Styling by Holly Dreesman / Props Styling by Dera Burreson

Prep Time:
5 mins

Freeze Time:
12 hrs

Total Time:
12 hrs 5 mins

Yield:
6 pops

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Paper Plane Pops are ice pops inspired by the [Paper Plane](#) cocktail, a modern classic made with equal parts bourbon, Aperol, Amaro Nonino Quintessentia, and fresh lemon juice.

The Paper Plane was created in 2008 by bartender Sam Ross for The Violet Hour in Chicago, and the drink is considered a bourbon-based riff on the equal-parts [Last Word](#) cocktail. This [boozy frozen treat](#) offers the same bright, balanced flavor the cocktail is known for with pleasing bitter notes, bright citrus, and just enough sweetness. The bourbon adds a warming backbone to the pops.

These Paper Plane Pops keep the cocktail's equal-parts structure intact, with water added to increase the volume and make the mixture freezer-friendly. Despite the extra dilution, the flavor of the cocktail really shines through in the pops. The unsung hero of the Paper Plane is Amaro Nonino, a bittersweet Italian liqueur with notes of orange, herbs, caramel, and baking spice that gives the Paper Plane its rounded sweetness and aromatic depth.

Why Paper Plane Pops work

Bourbon gives these pops warmth and structure, while Aperol contributes citrusy, orange-leaning bitterness, and Amaro Nonino adds sweetness. Freshly squeezed lemon juice is key, since bottled juice can taste flat once frozen.

Due to the alcohol, these [pops](#) will freeze to an icy consistency that is easy to bite through rather than a rock-hard texture. For the best results, freeze for at least 12 hours before enjoying.

Ingredients

1/2X

✓ 1X

2X

- 2 ounces bourbon
- 2 ounces Aperol
- 2 ounces Amaro Nonino Quintessentia
- 2 ounces lemon juice
- 12 ounces water

Directions

Step 1

Combine ingredients in a measuring cup with a pour spout.

Step 2

Stir to combine and divide equally between 6 ice pop molds. Freeze for 12 hours.