We call them “ice cube trays”, but they can do so much more than hold ice! Here’s a quick list of 20 additional uses for ice cube trays. You’ll be surprised how much time some of these tricks can save you!

1. Coffee Cubes

Fill your ice cube tray with coffee, and then put them in your next iced coffee. Instead of watering down your drink as the ice melts, it just turns into more delicious coffee for you to drink. You can also do this with creamer, if you’d rather. If you like your coffee rather sweet, add sugar to the coffee before you freeze it.

1. Perfectly Portioned Baby Food

You save so much money by making your own baby food, but it takes a lot time to make fresh baby food so often! By using ice cube trays to freeze excess pureed vegetables, you can make them last so much longer! By using ice cube trays, you freeze them into perfect portions. Once solid, you can pop them out and put them into a bag in the freezer to consolidate space. When you need a quick vegetable side, just grab one or two and let them defrost.

1. Mini-Popsicles

Do you ever want to give your toddler a cool treat on a hot day, but healthy snacks are so hard to find, and so expensive! You can make your own popsicles very inexpensively, and you will know exactly what’s going in them. Fill an ice cube tray with any kind of juice, cover with aluminum foil, and then poke toothpicks through to be the sticks. (The aluminum foil keeps the toothpicks in place.) You can do this with smoothies as well—that will be healthy, and you can probably stick a little spinach in them without the kids ever knowing.

1. Juice Cubes

Freeze juice for a fun splash of color in your summer drinks. Kids can have fun mixing and matching juice flavors and watching the colors change as the ice melts. Or you can put juice cubes into Sprite for an extra flavor twist. It also makes a regular pitcher look fancy at a party.

1. Sneaky Vegetables

If you have a picky eater in the family, here’s a great way to sneak some vegetables into their meals. Just puree broccoli, spinach, or any other vegetable and then freeze them in ice cube trays. Make sure to blend with some hot water until it’s smooth so the consistency is what you want it to be. Whenever you are making chili, pasta sauce, or a casserole, just throw a few in! You’ll hardly taste it, if at all, and no one even has to know it’s that much healthier.

1. Buttermilk or Heavy Cream for Recipes

Sometimes you find a recipe you love, but it calls for buttermilk, heavy cream, coconut milk, or another dairy product you don’t use regularly enough to keep stocked. Next time, freeze what you don’t use in ice cube trays so you can use it in recipes later. Just remember to measure how many tablespoons you are putting in each compartment so you can measure it out for recipes correctly. Once frozen, just put in a bag and label.

1. Freeze Homemade Pasta or Pesto

Homemade sauce is so much better than the canned stuff, but it’s a lot of work when you are just making a quick pasta dish for one. Freeze some of your homemade sauce or pesto into ice cubes, and then just pop a couple in the microwave when you’ve made yourself a bowl of spaghetti. A quick dinner just got so much better!

1. Clean Your Garbage Disposal

A garbage disposal is one of the handiest tools in the kitchen, but what do you do when it starts to smell? Freeze vinegar and small pieces of lemon in ice cube trays to clean your garbage disposal. Once frozen, pop them out and store in a bag, then whenever your garbage disposal starts to smell, just throw a couple down the disposal while running water to get it smelling fresh again!

1. Fresh Herbs

If you grow your own herbs, take some of your extras and freeze them in water, olive oil, or even soup stock. Now you won’t have to resort to dry herbs later in the year. If you aren’t using water, spray your ice cube tray with non-stick spray before filling them so the cubes don’t stick to the tray when you are taking them out. This works with just about any herb, just make sure you label them!

1. Add some “Green” to your Smoothies

Green smoothies are very popular, but some people just don’t like the texture in their smoothies. If that sounds like you, just cook and puree your spinach beforehand, then freeze it into ice cube trays. When you make your smoothie, throw a few cubes in. That takes care of the texture, and as an added bonus, you don’t have to always have greens on hand, which are only good for a short while.

1. Quick Mimosas

One ice cube tray and two fantastic adult beverages: freeze champagne in ice cube trays and then blend with orange juice for a mimosa slushy, or simply put the ice cubes into orange juice and let them melt while you sip. You can add raspberries, sliced strawberries, or other fruit to give your drink a little pizzazz.

1. Short-cut Smoothie

When you make too much of your smoothie, pour the rest into ice cube trays. The next time you are running late, or are running low on produce, you have a smoothie already in the freezer. Just blend the cubes and maybe add a little juice for a better consistency.

1. Craft Organizer

If you love crafting and use a lot of bead, buttons, clasps, or other small parts, keep them organized and in one place by using an ice tray to keep them together. Plus, they’re stackable and fit in most drawers! It can save time and space, and is a lot more economical than traditional craft storage.

1. Paint Separator

For kids and adults alike, if you enjoy painting, an ice cube tray can be the perfect way to keep colors separate while still being able to hold a lot at one time. It’s easy to carry and not easily tipped, making it great for crafting, or great for little ones to stay a little cleaner.

1. Chocolate Treats

Making chocolate candies just got so easy! Start by spraying your ice cube trays with non-stick spray. Melt chocolate using the microwave or a double boiler. Pour a small amount into each compartment of the ice cube tray. Use small paintbrushes with plastic bristles to “paint” the melted chocolate up the sides of the compartments, so it makes a shell casing. This may take some practice, because it needs to be thick enough to not crack, but thin enough so you still have room for a filling. Put them in the freezer so the shell becomes hard. Then fill with caramel, peanut butter, or any other filling you’d like. Pour melted chocolate on the top to seal the candy, then freeze again. Pop them out once they are completely frozen.

1. Portion Control your Cookies

Freeze cookie dough into your ice cube trays so when you’d like a cookie, you can choose to make one or two instead of having to make an entire batch! Just pop the amount of cookies you’d like out and bake them as you normally would.

1. Wine Cubes

No one wants to throw out part of an expensive bottle of wine! Use your ice cube trays to freeze wine when you don’t finish a bottle. You can use it to cook with later, or just use it in glasses of wine to keep it chilled without watering it down!

1. Spice up your Water

Take piece of fruit and freeze them in your ice cube trays with water. It’s an easy way to make a pitcher or glass of water look festive, especially at a party or get-together. You can also make this more seasonal by freezing peppermints in them during the holidays. And don’t just save it for parties! Throw some in your refillable water bottle too.

1. Yogurt Cubes

Frozen yogurt tastes so much creamier than ice! Freeze yogurt into your ice cube tray and then put them into smoothies instead of regular ice. It’s just as cold, but so much creamier and adds some extra healthy benefits into your smoothie as well.

1. Jewelry Organizer

When you have a lot of earrings, traditional organizers sometimes just don’t do the trick. Ice cube trays are a functional solution. You can stack them, fit them in most drawers, and quickly scan them to look for that specific piece that will look great with your outfit. At the end of the day, there’s no messing around trying to hook everything back onto its fancy, tiny peg. It’s quick and simple.