

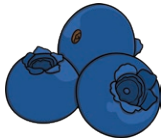
Disclaimer

These recipes may involve the use of knives, hot water and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items such as knives or graters or when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.

Frozen Berry Yogurt Ice Lollies



- 8 ginger biscuits
- Can of condensed milk
- 350g Greek yogurt
- 3 handfuls strawberries
- 2 handfuls blueberries



Blitz the biscuits in a food processor.

Put the biscuit crumbs into a paper cup.

Blend the fruit, yogurt and milk together.

Pour the mixture on top of the biscuit crumbs.

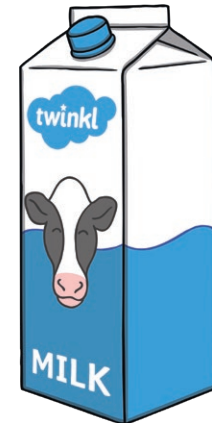
Push a lolly stick into the middle.

Put the cup into the freezer.

Frozen Strawberry Milkshake Lolly



- 5 handfuls strawberries
- 200ml milk
- Can of condensed milk



Blitz the strawberries in a blender.

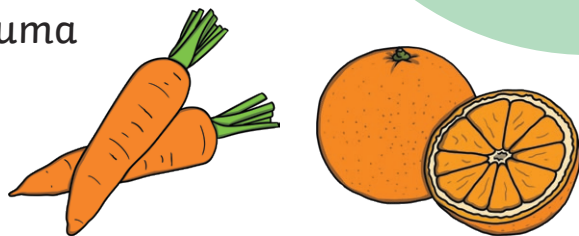
Pour into lolly moulds.

Freeze the moulds overnight.

Frozen Sunny Lollies



- 5 carrots
- 3 oranges
- 1 satsuma



Grate the carrots.

Wrap the grated carrot in a tea towel.

Squeeze the carrot juice into a jug.

Cut the oranges in half.

Squeeze the oranges into the jug.

Peel the satsuma and chop it up.

Add the satsuma pieces to the jug.

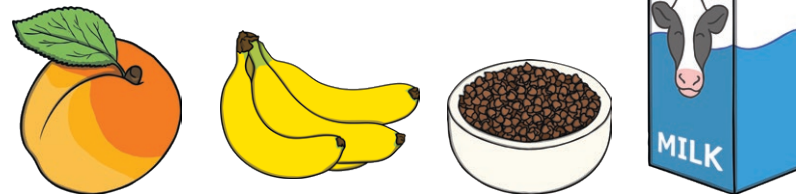
Pour the liquid into lolly moulds.

Freeze the moulds overnight.

Apricot and Chocolate Chip Ice Lollies



- 6 apricots
- 1 banana
- 200ml milk
- 2tbsp yogurt
- Handful chocolate chips



Chop up the apricots and banana.

Put the fruit, milk and yogurt into a blender.

Blitz the ingredients in the blender.

Stir in the chocolate chips.

Pour the mixture into lolly moulds.

Put the moulds into the freezer until the lollies are frozen.