

# Froyo Lollies

## Ingredients

15 digestive biscuits  
100g unsalted butter  
200g fresh summer berries, e.g. strawberries, raspberries, blackberries or blueberries  
300ml milk  
200g any berry flavoured yoghurt  
50ml maple syrup or honey

## Method

1. Crush your digestive biscuits by placing them in a sealed sandwich bag and gently hitting the bag with a rolling pin. Put the crushed up biscuits into a large bowl and set aside.
2. Place the butter into a small saucepan and melt on a gentle heat.
3. Once the butter is completely liquid, take it off the heat and carefully pour it on top of the crushed biscuits and mix together.
4. Place even amounts of the biscuit mix into the bottom of the ice lolly cups and push down so that it's flat.
5. Put the berries, milk, yoghurt and maple syrup (or honey) into a blender. Blend these ingredients together until the mixture is smooth.
6. Pour the blended smoothie into ice-lolly cups on top of the biscuit base. Place a stick into the middle of each lolly before popping them into the freezer to become 'lollified'!

**To serve:** Once the lollies have frozen, allow the them to thaw a little before trying to turn them out of their moulds.

## Remember!

Always ask an adult for help when using hot, sharp or heavy objects in the kitchen.



### You will need

Round ice lolly moulds and lolly sticks  
Large bowl  
Blender  
Small saucepan  
Sandwich bag  
Rolling pin

matilda  
and the  
Ramsay bunch