

Thursday, 28th May

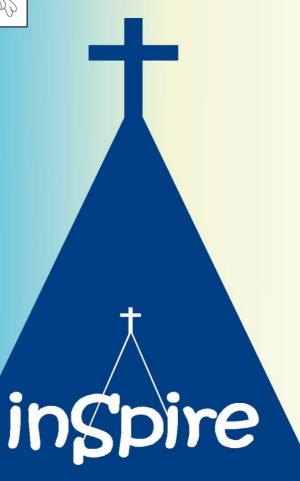
Be an ice lolly maker!



Lollies are good fun to make and you can make them super tasty!

Kids will love making themand eating them in this hot weather! If you haven't got lolly moulds you can use small yoghurt pots or make mini lollies in an ice tray! (they go further!) Freeze for a few hours or overnight.

- Any diluted fruit juice or squash can be used. You can layer the colours if you don't mind waiting and make your own Zoom lollies! Do one colour, freeze, then add the next colour.
- You can make milky lollies from cereal milk. Whole milk is best and if you have some double cream add that too. Pour about 600ml of milk on your favourite cereal and leave for about 2 hrs or until the cereal is soggy. Strain the liquid into a jug and then pour in your lolly moulds.
- Puree any fruit and freeze that..... choose your favourites..... strawberries, blueberries......
- You can mix Greek yoghurt with honey and make a yoghurt lolly. You can always add a layer of fruit puree and freeze together. Yum!
- How about banana lollies? Peel your bananas and freeze. You can then melt chocolate and dip your banana in it. If you want to add crushed nuts or hundreds and thousands, dip immediately as the chocolate will soon harden! If it doesn't, refreeze! You can halve your bananas to make them go further!



Save boxes, cardboard tubes from kitchen foil for next week as we'll have a junk modelling day!!..... anything!