

FROZEN STRAWBERRY & RASPBERRY YOGHURT POTS

Ingredients:

100g ginger biscuits
405g can condensed milk
500g mixed strawberries & raspberries
500g natural Greek yoghurt

You will also need:

8 paper cups
8 wooden lolly sticks

Method:

1. Blitz the biscuits into crumbs using a food processor.
2. Add 2T of condensed milk & blend together.
3. Divide the biscuit crumbs into the paper cups pressing down with the back of a spoon.
4. Roughly chop the strawberries. Put half the strawberries & raspberries into the food processor with the remaining condensed milk & yoghurt & blend until smooth.
5. Remove the blade & add the remaining berries and stir through.
6. Divide the mixture into the paper cups.
7. Put a popsicle stick into each cup gently pushing down into the biscuit base to help it stand up straight.
8. Freeze for at least 4 hours before serving.
9. Once frozen and ready to serve tip the cup upside down and gently squeeze the cup until the lolly slips out.

