

How to make fruity ice lollies



You will need

- ✓ Ice lolly moulds, plastic cups or ice cube trays
- ✓ Wooden or plastic lolly sticks
- ✓ Fruit of your choice, we used: 1/2 watermelon, 1/2 cup blueberries, 1/2 cup sliced strawberries

Introduction

Cool down in the sunshine with these super tasty fruity ice lollies! Don't forget to take a picture and send it to us at bluepeter@bbc.co.uk.

Instructions

Step 1



Carefully cut the pink part of the watermelon into chunks and use a blender to turn into a mushy puree, this will form the main base of your lolly. Remember to take care using the knife and blender and ask an adult to help if necessary.

Step 2



Slice your other fruit, remember to take out any pips or stalks.

Step 3



Make sure your moulds are dry and layer your fruit inside, you should be able to stick the fruit to the sides which will give your lollies a cool colourful pattern!

Step 4



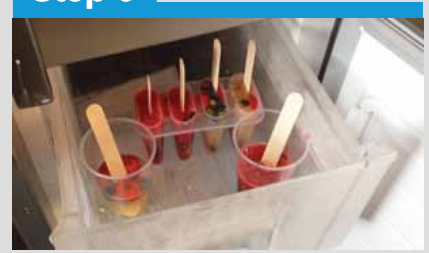
Fill your moulds with your watermelon puree (you could also use apple or orange juice if you wished).

Step 5



Add a wooden or plastic lolly stick to each mould.

Step 6



Put in the freezer, make sure they are upright and secure. Leave for 6-8 hours or overnight.

Step 7



Take your lollies out of your moulds by running under warm water. Then enjoy in the sunshine!