

Homemade ice lollies



It's so hot at the moment, we adore ice lollies, they're such a great way to cool down and by making our own, they are really healthy too. Here's what inspired our ice lollies:

Deb Rogerson, is an ice lolly enthusiast at Center Parcs and she shared her tips on how you can make your ice lollies pop with flavour and style. This is her tip that inspired us:

"Make multi-coloured ice lollies by partly filling your mould with blackcurrant squash. Let it freeze, then add a layer of orange squash and finally a layer of lime squash."

We wanted to make a variety of ice lollies, so we bought some strawberries and raspberries, apple juice, orange juice and yoghurt.

Juice lollies

We just poured orange juice into a lolly mould. It was so easy and you can use any juice you like.

Layered ice lollies

Next we blended some strawberries and raspberries together in the blender, then poured a layer into a few moulds and froze them. Once they were frozen we poured apple juice on top, froze them, then topped it with greek yoghurt with honey. These were delicious, had loads of flavour and looked

great.



Ice lolly surprise

We also poured some apple juice in the mould and added whole raspberries for a nice twist. I love these surprise lollies. You could add anything you want as the surprise.



Yoghurt surprise ice lollies

Lastly we mixed greek yoghurt and honey, poured it into the mould and added a few raspberries too, so yummy!



There are so many different ways you can make healthy lollies. It was surprisingly easy making layered lollies too and the children definitely enjoyed eating them, as you can see from the picture!



'I'm a Center Parcs Family Blogger and have visited Longleat village with my family. If you want to enter to win a place as a wildcard winner just go to the [challenge page](#) to find out how.