

# **FRUITY POPSICLES**

A perfect, healthy and refreshing summer treat!

### **TROPICAL POPSICLES - Makes 12**

#### **INGREDIENTS:**

- 1. 500ml pineapple (fresh or tinned in a natural juice)
- 2. 2 mangoes, peeled and pitted
- 1 tbsp lime juice
- 4. Pulp from 1 passionfruit

## **METHOD:**

## Step 1

Combine all ingredients, except passionfruit, in a blender and blend until smooth. Stir through passionfruit.

## Step 2

Pour into moulds. (Use 80ml moulds or takeaway cups!) Freeze until just starting to set. Insert a popstick. Freeze for 6-8 hours.

#### Step 3

To remove popsicles from moulds, dip mould briefly in room temperature water and pull stick to release.

Eat immediately or place in a container and freeze.

### **BERRY GOOD SMOOTHIE POLES - Makes 6**

#### **INGREDIENTS:**

- 1. 300g strawberries (fresh or frozen)
- 2. 1 cup raspberries (fresh or frozen)
- 3. 2/3 cup plain yoghurt
- 4. 1/3 cup milk

## **METHOD:**

## Step 1

Combine all ingredients in a blender and blend until smooth.

#### Step 2

Pour into moulds. (Use 80ml moulds or takeaway cups!) Freeze until just starting to set. Insert a popstick. Freeze for 6-8 hours.

#### Step 3

To remove popsicles from moulds, dip mould briefly in room temperature water and pull stick to release.

Eat immediately or place in a container and freeze.

\*These recipes have been taken from

www.theblueroom.bupa.com.au/healthier/healthyeating/healthy-icy-pole