

RED EARTH
**BLACKCURRANT
& RUM JAM**



EVERYONE WILL LOVE THESE DELICIOUS
BLACKCURRANT & RUM
CHILLED DESSERTS

**RIPPLE ICE CREAM
AND
CHEESECAKE LOLLIES**

BLACKCURRANT AND RUM RIPPLE ICE CREAM

THERE IS NO NEED TO MAKE HOMEMADE ICE-CREAM WHEN YOU CAN JUST USE OUR BLACKCURRANT AND RUM JAM TO CREATE A MOUTH WATERING CHILLED DESSERT !

Ingredients

1 Pint Vanilla Ice Cream Softened in Refrigerator for 20 minutes

1/4 Cup *Red Earth's Blackcurrant and Rum Jam*

Method

Place ice cream in a large bowl and gently fold in the *Red Earth's Blackcurrant and Rum Jam* until streaks form. Transfer to a loaf pan. Smooth over top. Cover and freeze until scoopable!

AN EASY RECIPE THAT WILL GET YOUR TASTE BUDS EXCITED ON A BEAUTIFUL SUMMER'S EVENING



BLACKCURRANT AND RUM CHEESECAKE LOLLIES

Ingredients

225g Cream Cheese

165g Natural Yogurt

3 tbsp Sugar

1 tsp Vanilla Extract

3 tbsp of *Red Earth's*

Blackcurrant and Rum Jam (for the kiddies

use our - *Strawberry and Rhubarb Jam*)

100g Digestive Biscuits

Method

1. In a medium sized mixing bowl whisk together the cream cheese, natural yogurt, vanilla extract and sugar.
2. In a smaller bowl, break up the digestive biscuits into fine crumbs.
3. Gently fold together the cream cheese mix, *Red Earth's Blackcurrant and Rum Jam* and digestive biscuits.
4. Scoop the mixture into lolly moulds (you can also use small paper cups). Add wooden lolly sticks to each centre of the mould.
5. Place into a freezer for a minimum of 4 hours or until frozen.

