



Creamy Melon Lollipops



Great Because...

Super refreshing during warmer weather

Prepare in... 6 hours

Cooks in... 0 mins

Serves... 12

Ingredients

- 1 melon, peeled and diced
- 150ml full fat single cream
- 1/3 cup (83ml) maple syrup
- Juice of 2 lemons

How To Make

- In a food processor, blend together the diced melon, cream and maple syrup
- Push the mixture through a sieve into a large bowl
- Add the lemon juice to the bowl and stir well – transfer the mixture into a lined baking dish
- Place the dish into the freezer for 4 hours
- Once 4 hours have passed, transfer the mixture back into the food processor and blend again
- Transfer the mixture into 12 lollipop moulds and freeze for another 2 hours
- Keep frozen until ready to serve.

