

SUMMER RASPBERRY ICE LOLLIES ON STICKS WITH FRESH RASPBERRIES ON CRUSHED ICE

Prep + cook time: 10 min, **Freezing time:** 4h **Serves:** 6

Ingredients

350 g | 2 1/2 cups raspberries

2 tbsp granulated sweetener, e.g.
monk fruit sweetener or erythritol

1 tbsp lemon juice

1/2 tsp vanilla extract

1. Combine three-quarters of the raspberries with the sweetener, lemon juice, vanilla extract, and 175 ml water in a food processor or blender. Blend on high until puréed.
2. Pass the mixture through a fine strainer into a mixing bowl and stir in the remaining raspberries.
3. Divide the mixture between the holes of a six-hole silicone ice lolly mould. Freeze for 1 hour and then thread lolly sticks into each lolly.
4. Return to the freezer until set, about 3 hours, before turning out and serving.

