

MIXER'S

TRAFFIC LIGHT LOLLIES



MAKES 6-8

INGREDIENTS

- 6 strawberries or other soft red fruit, stalks removed
- 1 mango or other soft orange fruit, peeled and chopped
- 2 kiwi fruit or other soft green fruit, peeled

EQUIPMENT

- a small sharp knife a plate a fork •
- an ice lolly maker with 6-8 moulds •



First, put the strawberries on a plate and crush them with a fork.



Put the crushed strawberry into the bottom of each lolly mould so that it comes about a third of the way up the mould.



Do the same with the mango, mashing with a fork.



Put the mango on top of the strawberry so the moulds are two-thirds full.



Crush the kiwi with a fork.



Put the crushed kiwi into the lolly moulds on top of the crushed mango. Leave some room at the top of each mould as the fruit will take up more space when it freezes.

Put a lolly stick through the middle of each fruity mixture.

Pop the moulds in the freezer and wait for your lollies to freeze (around 6 hours).





wcrf-uk.org/eat-move-learn