

Fun & Fruity Layered Jelly Pops

Ingredients:

For the Jelly Layer:

- 225ml boiling water
- 1 Moir's flavoured jelly sachet
- 225ml cold water

For the Mixed Jelly & Yoghurt Layer:

- 3 tbsp plain yoghurt
- ½ of the prepared jelly mixture (225ml jelly)

For the Yoghurt Layer:

- 3 tbsp plain yoghurt

Yield: One pack of Jelly makes 3 cups

Method:

1. Dissolve the jelly powder in 225ml of boiling water. Stir until all the crystals have dissolved. Add 225ml of cold water, mix well.
2. Divide the jelly mixture in half between two jugs. Set one jug aside.
3. Divide the first jug of the jelly mixture between 3 party cups, filling each cup roughly 1/3 of the way from the top.
4. Freeze for 20 minutes then place a popsicle stick into the center of each party cup.
5. Add 3 tablespoons of plain yoghurt to the second jug of the jelly mixture, whisk until combined.
6. Pour the jelly yoghurt mixture over the frozen jelly layer in each of the 3 cups and freeze for an hour. Filling each cup roughly 2/3 of the way from the top.
7. Spoon 1 tablespoon of plain yoghurt into each party cup as the final layer.
8. Freeze the cups for several hours or overnight, until fully set. (Overnight is ideal as it allows the layers to fully bond.)
9. Place the bottoms of cups under warm running water for 15 seconds. Press firmly onto bottoms of cups to release pops. (Do not twist or pull pop sticks.)
10. Serve and ENJOY!