

# 5-INGREDIENT GRANOLA FROYO LOLLIES

Makes 6-8

## INGREDIENTS

- 1 punnet (125g) blueberries
- 4 tbsp (60ml) honey
- ½ lemon, juiced
- 500ml double cream plain yoghurt
- 1 cup Kellogg's™ Fruit Mix Granola

## Extra:

6-8 cinnamon quills, or lolly sticks

## METHOD

1. In a small saucepan on medium heat, combine the blueberries with 2 tablespoons of water and bring to a simmer. Add the honey and lemon juice and allow to cook for 5 minutes until slightly thickened and syrupy. Remove from the heat and set aside.
2. Add the yoghurt to a small bowl and gently swirl the blueberry syrup through the yoghurt, being careful not to mix it all the way through.
3. Add 1 tablespoon of yoghurt to the base of each lolly mould before adding 1 teaspoon of Kellogg's™ Fruit Mix Granola. Continue to layer the yoghurt and granola between the moulds until they are full. *\*Chefs Tip: If you don't have a mould then use small plastic glasses, muffin cups, yoghurt cartons or large ice cube trays!*
4. Sprinkle the remaining granola over the tops of the moulds before adding the cinnamon quills or lolly sticks. *\*Chef's Tip: Cinnamon quills are an easy and accessible substitution for lolly sticks!*
5. Freeze the froyo lollies for about 3 hours. When set, gently remove them from the mould, and serve on a platter with ice and fresh berries and ENJOY! *\*Chef's Tip: If you struggle to get them out of the mould, then run the mould under hot water for 10 seconds!*