

Mix and Set

Banana Choc Jelly

1 pkt Aeroplane jelly Create a jelly
1 cup of water (boiling)
150ml choc topping
1 banana

1. Combine Create-a-Jelly with 1 cup (250ml) boiling water, and stir to dissolve well.
2. Add 150ml Chocolate topping and 1 sliced banana.
3. Leave to Chill in fridge

Pancakes with berries

Ingredients:

- 2 cups self-raising flour
- 1/3 cup castor sugar
- ¼ teaspoon salt
- 1 egg
- 1 ½ cups milk
- 1 teaspoon vanilla essence
- 50g butter
- 1 cup water
- 1/3 cup sugar
- 1 ½ cup frozen raspberries
- juice of half a lemon

Method:

1. Sift flour, sugar and salt into a medium bowl.
2. Make a well in the middle and add cracked egg.
3. Add milk and vanilla together.
4. With a wooden spoon, gently stir mixing in the flour and egg and slowly add milk until you have a thick batter.
5. Melt half your butter on a medium heat and drop in batter, once air holes form in the batter, flip and cook until golden.
6. Continue with remaining mixture then keep warm in a warm oven.

For your syrup:

1. Bring water and sugar to the boil, when sugar had dissolved, add raspberries and lemon juice, simmer for 3-4 minutes then remove from heat and cool slightly before serving.

Fruit Frozen Blast

Mix 2 cups of vanilla yoghurt with half a cup of mixed frozen berries. Blend until smooth and fluffy. Place into small dishes in the freezer to set.

You can add small sticks to the cups and turn them out so they can be eaten like icypoles!