



Strawberry cream frozen treats  
Makes 8 (1/2 cup popsicle molds)

454g strawberries  
¼ cup granulated sugar  
1 tbsp lemon juice  
1 tsp vanilla  
2 cups milk  
½ cup 35% cream

1. De-stem strawberries and place them in a food processor fitted with the all-purpose blade. Add the sugar and process until the berries are pureed.
2. Pour the pureed berries into a large measuring cup and add the lemon juice, vanilla, milk and cream. Stir everything together.
3. Pour the mixture into the popsicle molds and freeze for at least 24hrs.