



Elsecar by the Sea

A virtual day of fun

Summer
Staycation
Club!

Yorkshire Day Recipe



all
ages

Rhubarb strawberry and cream ice lollies



Top tip:

Small plastic cups can be used if you don't have lolly moulds

You will need:

150g from a tin of rhubarb
(or use stew fresh rhubarb with a sprinkle of sugar or honey)

1 Tbs of golden syrup

Multicoloured sprinkles

Strawberries 4/5

Double cream in a measuring jug

Yogurt (the double cream and yogurt mix will be made up to around 1/2 litre)

Lolly sticks

Lolly moulds or small plastic cups suitable for freezing

Spoon

Access to a freezer

Jug

Bowl

Chopping board

Knife

Fork

What could be more Yorkshire than rhubarb and strawberries served as an Ice lolly?

Why not serve up this Yorkshire Day treat on 1st August and celebrate in style?



- Measure the cream and whisk with fork until it thickens a little. Top up the cream with the yogurt until there is 1/2 litre of mixture. Whisk again with the fork.
- Wash the strawberry's and slice them into thin slices. Slice the strawberry again... in half. Take a fork and loosely mash the strawberries and Add some of them strawberry mixture.



- Add the golden syrup to the rhubarb mixture to sweeten.
- Now get creative in any combination you like.... carefully layer the different mixtures and add sprinkles where you like them. Add the remaining strawberries for extra texture.
- Freeze for 30 mins. Then add the sticks and freeze for a further 5 hours.



These lollies have a sweet tang to them. If you would like them sweeter add more golden syrup or honey. These lollies are also made with double cream. If you would like less fat content then use fat free yoghurt to replace the cream or all use full yoghurt and leave out the cream.

- Allergies; contains milk unless using alternatives.
- Allergens contained in decorations (check individual ingredients)