

## Cider & blackberry ice lollies

**L** Prep: 15 mins  
Cook: 15 mins  
plus cooling and freezing



### Ingredients

1l dry cider

---

2 tsp lemon juice

---

100ml apple juice

---

150g pack blackberries

---

1 tbsp Crème de Cassis

---

4 tbsp caster sugar

---

### Method

- Step 1** Put the blackberries, in a small pan with 2 tbsp caster sugar and 50ml water. Simmer gently for 10 mins until the blackberries have softened and collapsed. Pour through a sieve into a jug, pressing all the juices out of the berries with the back of a spoon. Stir in the cassis. Divide the blackberry syrup between the lolly moulds and put in the freezer.
- Step 2** Meanwhile, put the cider in a pan over a medium heat and bubble for 5-10 mins until the cider has reduced to 425ml. Add 2 tbsp caster sugar and stir to dissolve. Add the apple juice and lemon juice then stir and leave to cool. Once cooled pour into the lolly moulds leaving 1/2 cm at the top for the lollies to expand as they freeze. Return to the freezer for 1 hr until the mixture is solid enough to hold a lolly stick upright. Push each stick 3/4 of the way into the mixture and freeze for another 6-8 hrs until completely solid.
- Step 3** To unmould the lollies, dip the mould in hot water for 10 seconds and pull firmly on the lolly sticks to remove. Either serve immediately or wrap individually in baking parchment and store in the freezer in airtight freezer bags. The lollies are best served as soon as possible but they will keep in the freezer for up to 1 week.