



CHEESECAKE ICE LOLLIES

Prep. time 10 minutes | Freezing time – overnight | Makes 4-5 lollies

Delicious vegan and gluten-free blueberry, coconut and chocolate ice lollies everyone will love.

Ingredients

1 tub of Bute Island Original Creamy Sheese (at room temperature)
125g fresh blueberries
1 tsp. vanilla extract
75ml maple syrup
25g desiccated coconut
Juice from ½ of a lemon
200g dairy-free milk chocolate

Cooking Method

Begin by placing all of the ingredients into a powerful food processor (minus the chocolate), blitz until you achieve a thick and purple creamy consistency.

Pour the creamy mixture into ice-lolly moulds and freeze over night.

The next day, melt the chocolate over boiling water, remove the ice-lollies from the mould and coat the in the chocolate, place them on a wire rack until the chocolate sets (it should set quick because the frozen lolly).

Place the ice -lollies back in the freezer or enjoy them straight away.

