Making Ice lollies

You will need:

**Syrup** (strawberry, mint…) have several flavours so that the students choose the ones they prefer.

**Ice lolly moulds** (or small cups/jars in which wooden or plastic Popsicle sticks can be placed.

**Water** (1L to 2L depending on the size of the class)

**Spoons** (one soup spoon per group for stirring, and teaspoons for tasting)

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Instructions: Very simple – Measure the quantity of water you will need for each mould or group. Have the students pour in the syrup and stir. Students can use individual teaspoons for tasting to make sure it’s sweet enough if not you might find yourself eating it alone! Students pour the mixture into the moulds and place the moulds into the freezer compartment of the refrigerator. Wait 3 to 4 hours. Run the mould under warm water for some seconds to free the ice lolly. Enjoy!