



6

SERVES/MAKES



COOKING TIME:  
Preparation Only



COOKING STYLE:  
Freezer

## LANCEWOOD® APPLE PIE YOGHURT ICE-CREAM

### INGREDIENTS:

2 Granny Smith apples, peeled, cored & diced  
5 ml ground cinnamon  
60 ml brown sugar  
30 ml water  
100 g pecan nuts, chopped  
500 g **LANCEWOOD® Apple & Cinnamon Double Cream Yoghurt**  
125 ml milk  
10 shortbread biscuits, roughly crushed

### METHOD:

Place the apples, cinnamon, sugar and water into a pot. Cook on low heat until the sugar dissolves and the apples begin to soften. Remove from heat and set aside to cool. Once cooled, mix in the pecan nuts, **LANCEWOOD® Apple & Cinnamon Double Cream Yoghurt** and milk. Spoon the mixture into lollipop moulds and fill it halfway. Add in some crushed biscuits and top with the remaining yoghurt mixture. Place a lollipop stick into each mould and freeze until completely set before unmoulding.

Developed by **Zola Nene** for LANCEWOOD®

### PRODUCTS USED:



Lactose Free Low Fat Plain  
Yoghurt



Low Fat Strawberry Yoghurt



Double Cream Apple &  
Cinnamon Yoghurt



Low Fat Plain Yoghurt



Lactose Free Low Fat  
Strawberry Yoghurt

**ENJOY!**