

# RASPBERRY YOGHURT ICE CREAM



*This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.*

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*I promise that this ice cream is very, very easy! We made it at my daughter's 6th Birthday Party and the children took turns to crush the raspberries and stir the yoghurt\* It does need an ice cream churner to make it smooth.*

*(\* This is also great as it uses yoghurt, not cream, so is quite healthy!)*

### WHAT YOU NEED

400g natural yoghurt  
350g raspberries  
3-4 tablespoons icing sugar

### WHAT TO DO

1. Crush the raspberries in a bowl with a fork until you have lots of juice but also some chunky bits.
2. In another bowl mix the icing sugar and yoghurt together.
3. Combine the raspberries and yoghurt mixture.
4. Taste to check sweetness is OK. If it is too tart then add a bit more icing sugar to your taste.
5. Pour into ice cream churner and churn until frozen. Transfer to container and freeze.

*Use freshly picked raspberries from The Fruit Fields Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:*

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511