



Parent Guide

How can I use this with my children?

This easy recipe is perfect for using with your children. With clear instructions, the recipe is easy to follow and complements any Geo the Giraffe activities.

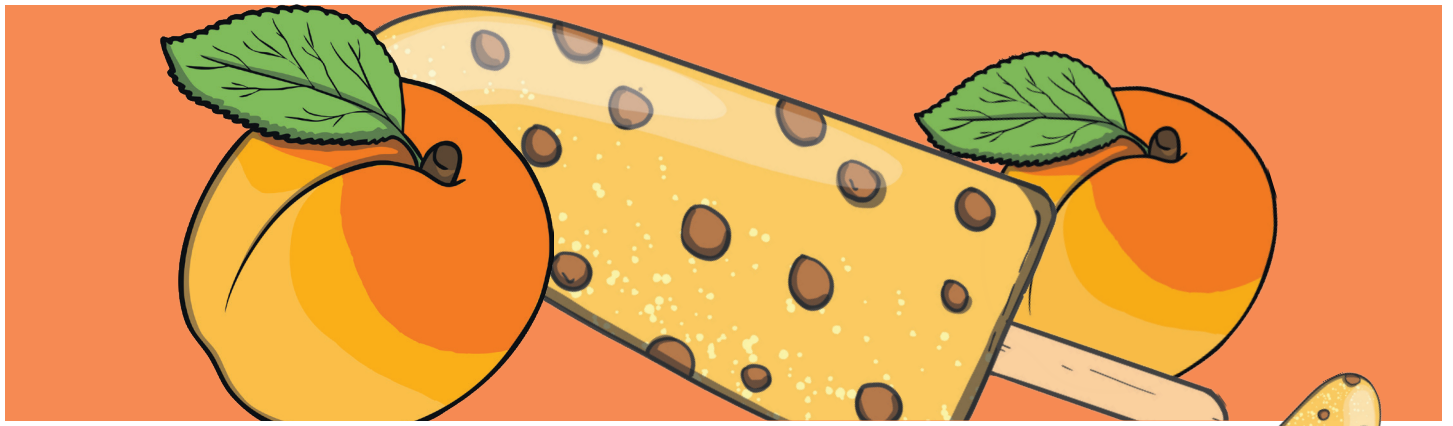
How does this help my children's learning?

Baking is a lovely way to help your child's learning in a fun way. This simple recipe is ideal for supporting your child measure and weigh ingredients and read a scale.

Ideas for further learning:

Children can use maths skills in a real-life situation, as they measure the ingredients out carefully, read the scales and set the timer. Also see science at work as they see how temperature can change the ingredients.





Apricot and Chocolate Chip Ice Lollies



Ingredients

6 ripe apricots
1 banana
200ml almond milk
(or another milk
alternative)
2tbsp natural yoghurt
25g milk
chocolate chips

Equipment

blender
large measuring jug
wooden spoon
ice lolly moulds

Method

1. Chop the apricots and banana into small chunks.
2. Place the apricots, banana, almond milk and yoghurt in to the blender and blend until smooth.
3. Pour the mixture into a large measuring jug and stir in the chocolate chips.
4. Divide the mixture between the ice lolly moulds and place in the freezer for 5 hours (or until the lollies have frozen).

Tip: Put the ice lolly moulds towards the back of the freezer – it's colder here so the lollies will freeze faster.

Did You Know?

While a giraffe's diet mainly consists of leaves and twigs from acacia trees, they also eat wild apricots.

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