

## EASY ICE CREAM

500g frozen fruit (do not defrost)

100g caster sugar

300ml double cream

1. Whizz the frozen fruit in a blender. *(If you don't have a blender then either use fresh fruit or defrosted fruit and then it will just take longer to set).*
2. Whip the double cream and the sugar together. Add this a spoonful at a time to the whizzed/mashed fruit.
3. Mix together in the blender or bowl for a few more seconds. *My mixer was too small so I transferred the fruit to a bowl and mixed the cream in.*
4. For a soft, creamy chilled dessert, serve immediately.
5. Alternatively, spoon the mix into a tub and freeze for two hours.
6. *If you have used fresh or defrosted fruit, check after two hours and put back in the freezer for a bit more time if needed.*

I used frozen mango chunks for my ice cream as I had some in the freezer already.

