

## **Layered Lemon Basil Blackcurrant Frozen Yogurt**

- 1 c 2% plain greek yogurt
- 1/2 c 2.6% lemon yogurt
- 3/4 c blackcurrant jam (or your favourite jam)
- 6 basil leaves, finely minced
- 16 basil leaves, as garnish, plus extra basil sprigs to decorate your frozen yogurt flower arrangements (optional)
- 16 wood candy apple sticks

Gently fold the jam into the plain Greek yogurt, reserving about 2 tablespoons of jam for the middle layer. Don't over mix; you want to still see some white yogurt and some darker jam. Mix in 4 basil leaves.

In a second bowl, mix the remainder of the basil into the lemon yogurt.

Layer 1: Spoon the jam-yogurt mixture evenly into the ice cube container.

Layer 2: Spoon a tiny dollop of jam into each cubicle using the reserved 2 tablespoons.

Layer 3: Top with a small spoonful of lemon-basil yogurt. Cover with plastic wrap or parchment paper, and put in the freezer for about 2 hours.

Remove from freezer and insert the sticks on an angle, then return the tray to the freezer.

Freeze for 6 hours in total before serving. Just before serving, make a small hole in each basil leaf so that you can slide the leaf up under the layered frozen yogurt cube. Serve the frozen yogurt flowers in a glass, stick side down, like a bouquet of flowers.

**Jittery Cook**