



EASY FRUIT SPREAD & HERB INFUSED ICE CUBES



SERVES: PREP TIME: COOK TIME:

6 | 5M | 0M

DAIRY FREE GLUTEN FREE PALEO VEGAN VEGETARIAN

INGREDIENTS:

Crofter's Organic Fruit Spreads (Assorted)
(We used Seville Orange, Morello Cherry, Strawberry & Raspberry)

Fresh Basil Leaves

Fresh Rosemary

Fresh Sage

Water

DIRECTIONS:

1. In an empty ice cube tray, place 1 tsp of fruit spread into the bottoms of each mold. Place back into the freezer to allow the fruit spread to become slightly firm (this is to make sure that when you add in the water it doesn't mix into the spread).
2. Remove the ice cube tray from the freezer after about 10-15 minutes. Place in the fresh herbs (a few leaves/pieces per ice cube will do). Next, fill up the ice cube tray with water and place back in the freezer.
3. Let freeze for at least 4 hours until the ice cubes become frozen. For best results, let them freeze overnight. When ready to serve, remove from freezer and place in beverage. Enjoy!