

Strawberry Stick Ice

Strawberry ice on a stick is a frozen dessert made with strawberries, sugar, water, and sometimes lemon juice. It can be made in a variety of ways, including:



- **Strawberry ice**

A sorbet-like frozen dessert that's often cheaper and easier to make than ice cream. You can make strawberry ice by mixing half a pound of powdered sugar with each pint of juice, freezing the mixture, or freezing strawberry pulp in molds.

- **Strawberry ice cream on a stick**

You can make strawberry ice cream on a stick by mixing strawberry paste, filling special molds with the mixture, inserting a stick, and then putting the molds in a blast freezer.

- **Strawberry ice cream stickbar**

Some brands sell strawberry ice cream stickbars, which may contain other ingredients like cream, egg yolk, and cocoa.

