

INGREDIENTS

- 2 cups Plain Greek Yoghurt
- 1/4 cup Honey
- 1/2 tsp Pure Vanilla Extract
- 1/4 tsp Fresh Lemon Juice
- 1/4 cup Chocolate Almond Butter
- 1/2 cup Roasted Almonds
- 1 cup Strawberries, sliced
- 1/2 cup Blueberries
- 1/2 cup Raspberries

INSTRUCTIONS

1. Line a baking tray with baking paper.
2. Combine the yoghurt, honey, vanilla and lemon juice in a bowl and whisk until combined.
3. Transfer the yoghurt mixture to the baking tray and spread it so that its an even thickness.
4. Top with the berries and almonds.
5. Drizzle the chocolate almond butter all over.
6. Place tray in freezer for at least 3 hours.
7. When set, cut or break into pieces to serve.



Strawberry-Chocolate Greek Yoghurt Bark



Makes 1 Tray



10 mins + 3hrs freezing

This yoghurt bark is perfect as an alternative to an ice cream treat. Its quick to prepare so make in the morning and enjoy by the afternoon.

Tip: Spreading the yoghurt base thinly will make it easier to cut and eat once set.

