

TASTY TREATS

YOGURT BARK

INGREDIENTS

- ☐ 3 cups vegan yogurt
- ☐ 1–1.5 cups raspberries
- ☐ 2 Tbsp shredded coconut
- ☐ 2 Tbsp honey
- ☐ 2 Tbsp cane juice crystals / fruit sugar
- ☐ 6 Tbsp chopped pistachios

DIRECTIONS

You will need two 12x8 inch trays.

1. Mix together the yogurt, honey, sugar, 7-10 raspberries, and half the pistachios.
2. Share the mixture evenly between the two trays; making sure you spread an even layer of about ½ inch. You can line the foil tray with baking paper if you wish, either way it will not stick.
3. Top each yogurt layer with the remaining pistachios, 12 raspberries, a sprinkle of coconut and a drizzle of honey...this all adds to the aesthetics of the finished result.
4. Freeze each tray for 4-5 hours so the yogurt layer becomes a completely frozen slab, which can be easily pried out of the foil tray.
5. Once the slab is removed, using your hands roughly break it into organic uneven medium sized pieces. Serve immediately or store in the freezer!



Bon appetite!