

Yogurt Bark

1. Prepare to make the yogurt bark by getting all of your materials ready!
2. Wash and cut all fruit to the sizes that you would like.
3. Line pan with wax paper. If you do not have wax paper, you can use a little bit of cooking spray to help keep the yogurt from sticking to the pan.
 - a. You can really use any pan that you would like, just make sure that it has some kind of siding to keep the yogurt from spilling over.
4. Pour the yogurt of your choice into/onto the pan and make sure it is in an even layer, covering the pan.
 - a. Its okay if it doesn't cover the whole pan!



5. Spread all of your toppings out over the yogurt!
 - a. Fruit, granola, chia seeds, shredded coconut, etc.
 - b. If you want to add a honey drizzle, you can do that now.
6. Place yogurt bark in the freezer for 2-3 hours or until firm.



7. Cut or break apart bark into pieces to eat and enjoy!!
8. Keep in freezer when not eating.

