



# MORELLO CHERRY YOGURT BARK



SERVES:

2

PREP TIME:

5M

COOK TIME:

8H

VEGETARIAN

## INGREDIENTS:

½ Cup Crofter's Organic Premium Morello Cherry Fruit Spread

2 Cups Low-Fat Greek yogurt

¼ Cup Honey

½ Tsp Vanilla Extract

¼ Cup Shredded Coconut

2-3 Tbsp Granola

2-3 Tbsp Slivered Almonds

## DIRECTIONS:

1. In a medium sized mixing bowl, combine the Greek yogurt, honey, vanilla extract, and shredded coconut. Mix together well with a spatula until evenly combined.
2. Next, lay down a sheet of parchment paper in a 9"x13" baking tray and pour the yogurt mixture into the pan, spreading it out evenly with a spatula. Dollop the Crofter's Organic Premium Morello Cherry Fruit Spread on to the yogurt and then swirl it with a toothpick.
3. Top the bark with a sprinkle of granola and slivered almonds. Then place into the freezer for 8 hours or overnight. Once set, remove from the freezer, and cut or break apart using your hands. Serve immediately or store in an air-tight container in the freezer. Enjoy!