



# WILD BLUEBERRY CHOCOLATE FROZEN YOGURT



SERVES: 12 | PREP TIME: 5M | COOK TIME: 30M

GLUTEN FREE VEGETARIAN

## INGREDIENTS:

1 ½ Cups Crofter's Organic Premium Wild Blueberry Fruit Spread

1 (1.5 Quart) Tub of Low-Fat Vanilla Frozen Yogurt

1 Lemon (Zested)

1 Cup Slivered Unsalted Almonds (Divided)

1 Cup Dark Chocolate Chips (Divided)

## DIRECTIONS:

1. Before starting, let your frozen yogurt thaw on the counter until it becomes easier to mix. Once frozen yogurt is ready, empty the tub into a large bowl.
2. Next, combine with Crofter's Organic Premium Wild Blueberry Fruit Spread and the lemon zest. Mix together well with a large spoon until most of the clumps are worked out and the frozen yogurt becomes smooth.
3. Sprinkle in ½ cup of slivered almonds and ½ cup of dark chocolate chips. Mix throughout.
4. Transfer the frozen yogurt from the bowl into a serving dish (we used a metal baking tray). Place frozen yogurt in the freezer for about 30 minutes (until it becomes firm again).
5. Sprinkle the remaining slivered almonds and dark chocolate chips on top of the frozen yogurt and place back in the freezer until ready to serve. Enjoy!