

# Honey Almond Granola Berry Yogurt Bark



## Ingredients

- 1 cup low fat plain yogurt
- 1/2 tbsp honey
- 1 tsp vanilla extract

### Topping

- 1/4 cup Quaker® Simply Granola - Oats, Honey & Almonds
- 1/4 cup fresh or freeze-dried raspberries
- 1/4 cup fresh blueberries
- 1/4 cup fresh or freeze-dried strawberries
- 2 tbsp sugar-free preserves/jam

## How to make it

1. In a bowl, combine all ingredients and mix thoroughly.
2. On a parchment or silicone lined tray, pour yogurt and spread to desired thickness, between 1/4 - 1/2 inch thick. We used Greek yogurt for extra tanginess.

### [title]Topping:

4. Drop dollops of jam across the yogurt, using a spoon, drag the jam to create a marbled effect.
5. Sprinkle on all the ingredients in whichever order you desire.
6. Give it a good tap on the countertop to make sure everything is settled in.
7. Transfer it to a freezer for at least 4 hrs or overnight.
8. Once the yogurt is set, working quickly, remove the parchment and begin breaking up the pieces in different sizes. You can also cut the bark.
9. Enjoy it quickly because they melt quickly but it makes a perfect summer treat!

| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min    | 0 min     | 10 min     | 4        |

## Made with



**Quaker® Simply Granola - Oats, Honey & Almonds**