Colorful Greek Yogurt Bark

Ingredients

- 2 cups full-fat unsweetened Greek yogurt
- 3 tablespoons honey
- 1 teaspoon vanilla extract
- Pinch of kosher salt
- 1/2 cup fresh raspberries, halved, or other fruit or berry
- 1/3 cup chopped unsalted pistachios or other nut

Method

- 1. Line a rimmed baking sheet with parchment or wax paper.
- 2. Using a rubber spatula, mix yogurt, honey, vanilla, and salt in a medium bowl until smooth.
- 3. Pour into the center of prepared sheet and spread to 1/4" thick.
- 4. Top with raspberries and pistachios. Freeze until completely firm, about 4 hours.
- 5. Break into pieces to serve.

Note: Yogurt bark can be made 2 months ahead and frozen in a resalable container.

Greek Yogurt Bark Topping Inspiration

- Peach + Mango + Pistachio
- Matcha + Pistachio
- Chocolate Chip + Granola
- Chocolate + Banana
- Blueberry + Coconut Almond
- Berry Swirl + Almond
- Cranberry + Chia Seed
- Cereal Choose your favorite
- Strawberry + White Chocolate Chip
- Trail Mix