



## GET COOKIN'!

### INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Line the baking sheet with parchment paper so that all the edges are completely covered. Set to the side.

In a medium bowl, add the yogurt, powdered sugar and vanilla. Stir with silicone spatula to combine.

Pour the yogurt mixture onto the prepared baking sheet and spread evenly with a silicone spatula.

Measure the jam into a small mixing bowl. Set aside. Measure the peanut butter into the second small bowl. Set aside.

Warm the peanut butter for 10–15 seconds in the microwave or until it is runny and easily slides off a spoon.

Using a spoon, drizzle the warm peanut butter in a zig-zag pattern over the top of the yogurt mixture in the baking sheet.

Next, warm the jam for 10–15 seconds in the microwave or until it is runny and easily slides off of the spoon.

Quickly take the warmed jam and place small drops around the top of the yogurt and peanut butter.

Quickly grab the toothpick or skewer and swirl the mixture to create a blended pattern. The jam will start to firm as soon as it touches the other ingredients. Stop when you are happy with the pattern you've created.

Sprinkle the granola and the freeze-dried raspberries across the top of the yogurt mixture.

Place the baking sheet in the freezer for three hours or overnight.

When the yogurt has completely set, remove the baking sheet from the freezer and break the yogurt bark into small pieces.

Serve immediately or freeze in an airtight container for up to a month.

**ENJOY!**

### MY RECIPE NOTES: