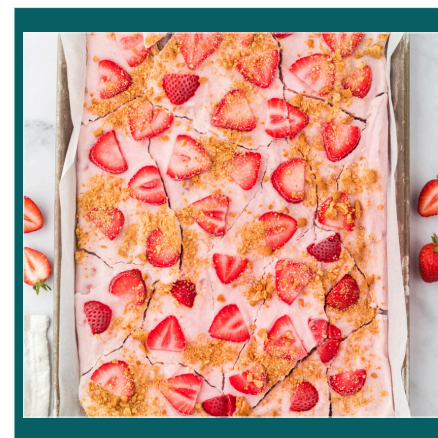




# STRAWBERRY SHORTCAKE FROZEN YOGURT BARK

## Strawberry Shortcake Frozen Yogurt Bark

Sparkling Cherry Blossom Lemonade is a light and bubbly refresher made with lemonade, Cherry Blossom LaCroix, frozen cherry “ice cubes,” and a lemon wedge for a crisp, fruity twist.



### Ingredients

- 32 ounces 2% **strawberry Greek yogurt**, 4 cups
- 1 cup sliced, **chopped strawberries**
- 4 **graham cracker sheets**, crumbled and crushed

### Directions

1. Line a (~18 x 13) baking sheet with parchment paper. Pour the yogurt on top, and using a spatula or the back of a spoon, smooth the mixture so it's evenly distributed on the parchment-lined baking sheet. Add the strawberry pieces throughout the top, separating any clumps that arise, so only single slices are touching the yogurt. Sprinkle the graham cracker over the top and gently pat with fingers to set toppings.
2. Place in the freezer for at least 3 hours to set. Remove the baking sheet, break the strawberry bark into pieces, and transfer to a freezer bag (this is a more efficient way to store your bark since the baking sheet takes up so much space). Enjoy each piece straight from the freezer, as the yogurt starts to melt pretty fast.

## Notes

### The yogurt

- Be sure to scrape all the yogurt from the 32-ounce container to spread on your baking sheet – you'll need it for a nice thick layer.
- I like to use 2% reduced-fat, strawberry-flavored Greek yogurt. While a nonfat (0%) Greek yogurt will also work, I find the nonfat varieties become icier and less creamy when frozen into bark.
- I prefer to buy brands without added sugar, like Oikos Pro and Too Good & Co., which are each sweetened with stevia.

### Freezing and storage

- Place in the freezer for at least 3 hours to set. Remove the baking sheet, break it up into pieces, and transfer to a freezer bag (this is a more efficient way to store since the baking sheet takes up so much space). Enjoy each piece straight from the freezer—as the yogurt starts to melt pretty fast! If you're feeding a crowd, place the pieces on a platter at the very last minute and serve when everyone is ready to dig in.

### Baking sheet prep

- Here, I use a standard half-sheet (18-by-13 inches) but if you only have a quarter-sheet (13-by-9 inches), simply half the recipe.
- Be sure to line your baking sheet with parchment paper so the yogurt doesn't stick, and you can easily remove the frozen bark.