

# Honey Yoghurt Cereal Bark

**EASY • OVERNIGHT** 

This simple little recipe is the perfect chance to get creative in the kitchen with the kids. The base of honey, vanilla and yoghurt can be topped with your favourite cereals, fruits, nuts or even choc chips. A yummy after-school or party treat!



**SKILL LEVEL**Easy

PREP TIME 15 mins COOKING TIME
Freezing

**SERVINGS** 

## Ingredients

• 2 cups coconut yoghurt

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- 2 tbsp Capilano Pure Honey
- 1 tsp Vanilla bean paste
- Cereals of choice including:
  - o Fruit loops
  - Cornflakes (mixed w honey to make honey joys)

## Used in this recipe



#### **PURE HONEY**

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

### Method

- 1. Line a 20x20cm square brownie tin with baking paper, or  $24 \times mini$  cupcake tray with paper cases.
- 2. In a mixing bowl, combine yoghurt, honey and vanilla, mix until smooth.
- 3. Spread yoghurt mixture into lined tray, or divide between cupcake cases evenly.
- 4. Top with cereal and allow to freeze for 3-6 or overnight until completely set. Break up into shards and store in an airtight container in the freezer until ready to serve.

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