



Jaffa Lemon Frozen Yoghurt Bark



MAKES **12**

TIME **15**
MINUTES

LEVEL **Easy**

CALORIES **56**
PER PORTION

Our step-by-step guide

Step 1

Line a baking tray with baking paper

Step 2

In a bowl, mix the yoghurt, honey, Jaffa Seedless Lemon zest and juice, vanilla, and sea salt until smooth

Step 3

Pour the mixture onto the tray and spread it evenly to about ½ inch thick

Step 4

Scatter your toppings, then freeze for 3-4 hours, or until fully set

Step 5

Once Solid, break into pieces. Store in an airtight container in the freezer – eat straight from frozen

Step 6

Enjoy!

You will need

2 x Jaffa Seedless Lemons (zested and juiced)

480g x Full Fat Greek Yoghurt

3 x TBSP Raw Honey

1 x TSP Vanilla Extract

Pinch of Sea Salt

Optional Toppings:

Fresh or Freeze-Dried Raspberries

Coconut Flakes

Drizzle of Honey



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