

Frozen Peppermint Bark

yield: 10 SERVINGS

cooling time: 2 HOURS

prep time: 25 MINUTES

total time: 2h25 MINUTES



INGREDIENTS

- 1 12-oz bag chocolate chips
- 2 cups plain greek yogurt
- ¼ cup honey or maple syrup
- 1 tsp vanilla extract
- ½ tsp sea salt
- 6 (3 oz) candy canes or crushed peppermints
- ¼ cup mini chocolate chips

Enjoy this healthy bark as a crunchy, satisfying snack.

INSTRUCTIONS

1. Line baking sheet with foil.
2. Melt chocolate and spread across foil lined baking sheet. Place in freezer to harden (~10 minutes).
3. In medium bowl, mix greek yogurt, honey, & vanilla. Spread on top of hardened chocolate.
4. Sprinkle sea salt, candy canes, & chocolate chips on yogurt mixture.
5. Freeze until solid, at least 2 hours.
6. Break into pieces & serve.



Yogurt Options: use plain greek for the richest taste; vanilla regular for a sweeter and milder option.

Pairs Well With: fresh berries, coffee, hot chocolate, tea, ice cream.

Storing: freeze in an airtight container with sheets of parchment paper between pieces for up to 2 weeks.