

Foodnity Recipes

Frozen Strawberry Yogurt Clusters – Healthy No-Bake Dessert

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups Greek yogurt
- [ ] 1 cup fresh strawberries, sliced
- [ ] 2 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 2 tbsp granola (optional)

Instructions

1. In a bowl, whisk together Greek yogurt, honey, vanilla, and lemon juice until smooth.
2. Line a silicone mold or shallow tray with parchment. Spoon a thin layer of yogurt base.
3. Place a few strawberry slices over the yogurt layer, then add another thin yogurt layer.
4. Repeat until the mold is filled, finishing with a strawberry crown.
5. Freeze for at least 2 hours, or until firm.
6. Pop the clusters out, drizzle a little honey, and sprinkle granola if desired.

Nutrition per serving

150 kcal	8 g	22 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the yogurt separates slightly, give it a quick stir before layering.
- For extra flavor, swirl a spoonful of cheesecake bowl puree into the yogurt.
- Serve immediately after removal; they melt quickly in warm hands.