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PREP: 10
COOK: Overnight, to set
SERVES: 1

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Mango and Coconut Yoghurt Bark

Packed with protein-rich Greek yoghurt and juicy mango, this refreshing frozen bark is a low-sugar snack that's perfect for a healthy summer treat.

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Ingredients

1 1/2 cups good quality Greek yoghurt

4 tbsp (1/4 cup) Tropical Mango Flavoured Topping

2 tsp Queen Organic Vanilla Bean Paste

1/2 cup Diced fresh mango

1/4 cup Toasted coconut flakes

Method

STEP 1

Line a tray with baking paper and ensure it will fit flat inside your freezer

STEP 2

In a large bowl combine the yoghurt, 2 tbsp of the Tropical Mango topping and vanilla bean paste and stir until well combined.

STEP 3

Spread out in an even layer on the baking tray then dollop over the remaining mango topping. Use a butter knife gently swirl the topping into yoghurt and top with fresh mango and toasted coconut flakes.

STEP 4

Place the tray in the freezer and leave overnight or for minimum of 6 hours. When ready to serve, break into pieces and serve immediately.

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