



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
4

Ingredients

- 2 cups coconut yoghurt
- 2 tbsp Capilano Pure Honey

Method

1. Line a 20x20cm square brownie tin with baking paper, or 24 x mini cupcake tray with paper cases.

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanoHoney on Instagram or Facebook and you could be featured on our page!



- 1 tsp Vanilla bean paste
- Cereals of choice including:
 - 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

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.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!