



# Honey Yogurt 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 yogurt can be topped with your favorite 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 yogurt
- 2 tbsp Capilano Organic Raw Honey

## Method

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

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

Share your creations with us! Simply tag #honeylovers & @capilano 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



### Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste  
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

#### Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

2. In a mixing bowl, combine yogurt, honey and vanilla, mix until smooth.
3. Spread yogurt 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.

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