

Zucchini Bread Recipes

Chocolate Strawberry Yogurt Clusters

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Main Ingredients

- [ ] 1 cup full-fat Greek yogurt
- [ ] 1/2 cup dark chocolate chips
- [ ] 1/2 cup fresh strawberries, finely diced
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon zest
- [ ] Pinch of sea salt

Instructions

1. In a small bowl, toss the diced strawberries with lemon zest and set aside.



2. Melt the dark chocolate chips in a double boiler, stirring gently until smooth.



3. Stir honey and sea salt into the melted chocolate, then fold in the Greek yogurt until a glossy mixture forms.



4. Drop spoonfuls of the mixture onto a parchment-lined tray, pressing a few strawberry pieces into each.



5 Refrigerate for 20 minutes, or until the chocolate sets firm.



6 Serve chilled or at room temperature, enjoying the snap and creamy bite together.



Nutrition per serving

180 kcal	6 g	20 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly once chocolate is melted to prevent it from hardening.
- If the mixture feels too runny, add a bit more yogurt to thicken.
- For a festive twist, drizzle white chocolate over the set clusters.