

Zucchini Bread Recipes

Peanut Butter Chocolate Greek Yogurt Bark

5 min Prep time	**5 min** Cook time	**10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups plain Greek yogurt
- [ ] 1/2 cup natural peanut butter
- [ ] 1 cup dark chocolate chips (70% cacao)
- [ ] 1 tablespoon honey (optional)
- [ ] 1 teaspoon lemon zest
- [ ] Pinch of sea salt

Optional Toppings

- [ ] Chopped roasted peanuts
- [ ] Cranberry bits
- [ ] Extra drizzle of melted chocolate

Instructions

1. Line a baking sheet with parchment. In a bowl, mix the Greek yogurt with the peanut butter until smooth; add honey if using.



2. Spread the yogurt-peanut mixture onto the sheet in a thin, even layer, about 1/4-inch thick.



3. Melt the dark chocolate chips gently over a double boiler or in short bursts in the microwave, stirring until glossy.



4. Drizzle the melted chocolate over the yogurt layer, using a spoon or a squeeze bottle to create swirls.



5. Sprinkle lemon zest, sea salt, and any optional toppings across the surface.



6. Place the sheet in the freezer for 5-7 minutes, until the chocolate sets and the bark is firm.



7. Break the bark into shards and serve immediately, or store in an airtight container.



Nutrition per serving

280 kcal	14 g	18 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the chocolate thickens, stir in a few drops of neutral oil.
- Work quickly; the bark can set faster in a cold kitchen.
- For a fruitier version, fold in a handful of fresh berries after spreading the yogurt.