



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

FROZEN CHERRY YOGURT BITES



Cool off with healthy fresh pops!



02 HR 10 MINS



Serves 4



Featuring

[Gotelli Farms](#)

[J&J Ramos Farms](#)

[Lujan Farm](#)

INGREDIENTS

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- 1/4 lb to 1/2 pound cherries
- 1 apricot, or other seasonal fruit
- 16 ounces Greek yogurt
- Chopped almonds
- Ice tray or popsicle mold

METHOD

Begin by pitting your cherries and other seasonal fruit. Then cut them in halves and quarters depending on the size of the fruit.

Dice the apricot or other seasonal fruit into tiny pieces, so the chopped fruit is of the same size. Chop the almonds to sprinkle on top of the yogurt and fruit before putting it into the freezer.

Take out the ice tray or silicone mold. Place a combination of cherries and seasonal fruit into each of the compartments. Next, cover the fruit with enough yogurt to fill the rest of the mold.

Sprinkle the almonds onto the yogurt fruit mixture and place the ice tray or silicon mold used in the freezer. Leave them in the freezer for about 2 hours before they're ready to eat. Feel free to experiment with your favorite fruits if you want a different combination, like strawberries and blueberries, for example. You can also switch out the almonds we sprinkled on top. Instead try using granola, chocolate, or seeds.