

PEPPERMINT- CHOCOLATE GREEK YOGURT BARK

From [eatingwell.com](https://www.eatingwell.com)

Servings Size: 10

Total: 2 hrs 25 mins | Active: 25 mins

INGREDIENTS

- 12 ounces semisweet chocolate, chopped
- 2 cups whole-milk plain Greek yogurt
- ½ teaspoon vanilla extract
- ¼ cup mini semisweet chocolate chips
- 6 candy canes (about 3 ounces), crushed into small pieces
- ½ teaspoon coarse sea salt

Make Ahead Tip:

Freeze airtight between sheets of parchment paper for up to 2 weeks.

Nutrition Information (1 cup): 153 calories; protein 2.2g; carbohydrates 14.5g; dietary fiber 3.1g; fat 10.8g; saturated fat 9.4g; vitamin a iu 9302.7IU; vitamin c 20.5mg; folate 34mcg; calcium 59.9mg; iron 2.5mg; magnesium 56.8mg; potassium 453.5mg; sodium 424.2mg; thiamin 0.1mg.

DIRECTIONS

1. Line a rimmed baking sheet with parchment paper.
2. Place chopped chocolate in a double boiler over simmering water; heat, stirring often, until melted. (To improvise a double boiler: Bring 1 inch of water to a simmer in a medium saucepan over medium heat. Place chocolate in a medium heatproof bowl that sits above the simmering water.) Pour the melted chocolate onto the parchment-lined pan, spreading it into an even layer about 1/8 inch thick. Refrigerate until the chocolate just begins to set, about 10 minutes.
3. Meanwhile, combine yogurt and vanilla in a small bowl. Drizzle the yogurt mixture over the chocolate, and then lightly spread it in an even layer over the chocolate. Sprinkle with mini chocolate chips, candy cane pieces and salt. Freeze until the yogurt is completely set, about 2 hours. Break into 20 pieces; serve frozen.

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