

Treasure Barrel

Chocolate Strawberry Yogurt Clusters

15 min Prep time	**10 min** Cook time	**25 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 fresh strawberries, hulled
- [ ] 1 cup Greek yogurt (plain)
- [ ] 8 oz dark chocolate (70% cocoa), chopped
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon zest
- [ ] Pinch sea salt flakes

Instructions

1. Wash strawberries, hull them, and pat dry; set aside on a parchment-lined tray.
2. In a microwave-safe bowl, melt chocolate with honey in 20-second bursts, stirring between, until smooth.
3. Stir in lemon zest and a pinch of sea salt, then let the mixture cool just enough so it won’t melt the yogurt.
4. Spoon a small dollop of yogurt onto each strawberry, then dip half of the berry into the chocolate, allowing excess to drip off.
5. Place the coated strawberries back on parchment, sprinkle a tiny extra pinch of sea salt, and refrigerate for 10-15 minutes until set.

Nutrition per serving

120 kcal	3 g	14 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If chocolate sets too quickly, microwave for a few seconds before dipping.
- For extra crunch, roll clusters in finely chopped toasted almonds before chilling.
- You can drizzle a little extra honey on top for added shine.