

Treasure Barrel

Peanut Butter Chocolate Greek Yogurt Bark

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups plain Greek yogurt
- [ ] 1 cup dark chocolate chips
- [ ] 1/3 cup natural peanut butter
- [ ] 2 tbsp honey
- [ ] 1 tsp fresh lemon juice
- [ ] Pinch of flaky sea salt

Instructions

1. Line a baking sheet with parchment paper; set aside.
2. In a microwave-safe bowl, melt chocolate chips in 30-second bursts, stirring between, until smooth.
3. In a separate bowl, whisk Greek yogurt with honey, lemon juice, and a pinch of salt until creamy.
4. Gently fold the melted chocolate into the yogurt, creating a marbled swirl.
5. Drop spoonfuls of peanut butter onto the mixture and swirl lightly; sprinkle extra sea salt on top.
6. Place the sheet in the freezer for 15-20 minutes, then break into shards.

Nutrition per serving

210 kcal	10 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly once chocolate is melted to prevent hard spots.
- If the bark sticks, let it sit at room temperature for a minute before breaking.
- Feel free to add toasted coconut flakes for extra texture.