

# roasted cherry yoghurt bowl



# Emmie's roasted cherry yogourt bowl

## Ingredients

- 1 pound (450g/ 3 cups sweet cherries
- 1 lime/lemmon juiced
- 2 tablespoons cane sugar
- 1 teaspoon coconut oil
- 1 teaspoon vanilla extract
- pinch of salt
- 3 cups plain greek yogourt
- 1 1/2 cups of granola
- honey /maple syrup to taste

**3 4 7**

APPROXIMATE CALORIES

**6**

NUMBER OF SERVINGS

**10**

MIN PREP  
TIME

**18**

MIN COOK  
TIME

## How to

Preheat oven to 200C (400F) and line a baking tray with parchment paper

Combine cherries (pitted) lime juice, vanilla, salt, oil, and sugar well.

Spread onto the paper evenly. Bake for 18 min, remove from oven and cool for 5 min.

Assemble yogurt bowls sparing 1/2 cup of yogurt, and 1/4 cup of granola for each.

Serve cherries warm over yogurt, add granola and spread honey/maple syrup on top. Enjoy ASAP!

Gourmet touch: add 1tsp of Amaretto to the mix before baking. and make sure blends well.

Store leftover roasted cherries if any on an airtight container in the refrigerator for up a week.