



## Raspberry Ripple Bark



### Great Because...

Perfect for the summer and soothing during baby's agonising teething, this delicious yoghurt bark is so easy to make and ends up being very fun (and messy!) for baby to eat!

Prepare in... 3 hours

Cooks in... 0 mins

Serves... 6

### Ingredients

- Greek yoghurt
- Handful of Raspberries (fresh or frozen)

### How To Make

- Line a baking tray with parchment paper and make space in your freezer to lie this flat later
- In a small pan, gently mash and heat the raspberries with a little water to soften them. When slightly sticky and cool you can purée the raspberry, or strain it to extract the juice only.
- Scoop the yoghurt over the lined tray, gently flattening the peaks with a spatula.
- Dollop a few small spoons of the raspberry purée /liquid around the yoghurt.
- Using a toothpick, swirl the raspberry around to create gorgeous pink ripples.
- Place in the freezer for at least 4 hours or so, or until frozen. Once frozen, take it out and break it up into pieces. Transfer into a freezer safe container or food bag to store.

Recipe by @thefoodiemamma

