



BOSCH
Invented for life

Berry Yoghurt Granola Cheesecake Bites.

Ingredients:

- 1 ½ cup Cream Cheese (low fat, room temperature)
- 1 cup Mixed Berries Yoghurt
- 1 tsp Vanilla
- 1 tsp Lemon Juice
- 3 tbsps Honey
- 1 cup Granola Mix
- 3 tbsps Butter
- ½ cup Mixed Fresh Berries (for decoration)

Instructions:

- Using a stand mixer, beat the cream cheese until smooth. Add berry yoghurt, vanilla, lemon juice, and honey to the mixer. Beat until smooth. Set aside.
- In a separate bowl, add the mixed granola. Melt 3 tbsps of butter and combine to make a crust mixture.
- Press a small amount of granola mixture into a silicon mold (cube size). Press down to create a thin crust.
- Spoon the cream cheese mixture on top to fill up each cube well and smooth with a spoon.
- Top with fresh berries and insert a popsicle stick $\frac{3}{4}$ of the way into each bite.
- Freeze for over 2 hours, preferably overnight. Once frozen remove by loosening a few sides with a thin butter knife and popping each cube out.



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