

Cleo Coyle's Strawberry Shortcake Frozen Yogurt Bites

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*These pretty little **Strawberry Shortcake Frozen Yogurt Bites** are incredibly easy to make. They're relatively light on the calories, too. And because of the many combinations possible with flavors and add-ins, there is foodie fun to be had in crafting these babies. Stay cool, everyone, and eat with joy! ~ Cleo*

Makes 12 frozen bites

You will need:

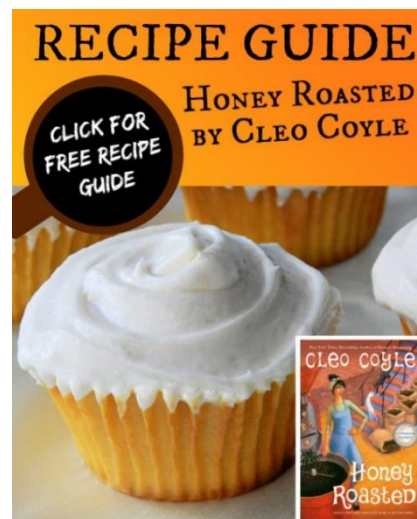
1 mini muffin pan (with 12 cups)
12 mini paper liners

Ingredients:

1 six-ounce container (or 1/2 heaping cup) of yogurt
1/4 cup + 1 tablespoon sweetened condensed milk (regular or low fat)
A few strawberries
12 Nilla wafers (I use reduced fat)

** Optional: Depending on your yogurt flavor, consider some fun add-ins, such as chopped dark chocolate, chopped nuts, lime or lemon zest, peanut butter chips, raisins, M&Ms, shredded coconut, butterscotch chips, etc...*

RECIPE NOTE: The amount of sweetened condensed milk in this recipe works out to exactly 1/4 of a typical 14-ounce can. If you'd rather use up the entire can at one time, simply quadruple this recipe: that is, use 4 six-ounce containers of yogurt (or 2 heaping cups) and 48 Nilla wafers. You can certainly have fun with multiple flavors if you do this, dividing up the can of milk into four bowls and using four different flavors of yogurt.



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Step 1 - Stir together the yogurt (of your choice) and the sweetened condensed milk. Slice up the fruit (or other suggested flavor boosters), add, and stir. (How much or how little fruit or other items you add is up to your own taste.) Set aside in refrigerator.

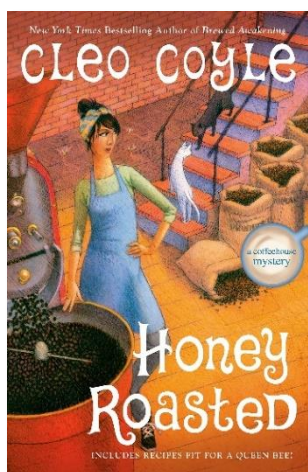
Step 2 - Prep cookie crust: The easiest "cookie crust" to use here is a Nilla wafer that's whittled down with a paring knife. (See my photo above.) Save the cookie crumbs you create for the final garnish on your frozen yogurt bites. Drop each whittled down Nilla wafer into a paper-lined mini muffin cup.



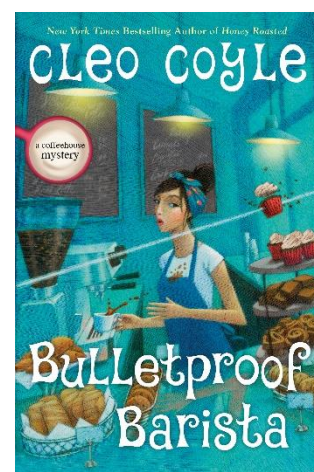
OPTIONAL CRUST: Another option for a "cookie crust" is your basic graham cracker crust: Combine **1 package graham crackers** (that's about 9 "boards" or 1-2/3 cups crumbs) with **1/4 cup granulated sugar**. Add in **1/3 cup melted butter**. Press crumb mixture into bottom of paper lined muffin cups.

Step 3 - Assemble and freeze: Spoon the yogurt mixture into each cup. You can freeze as is or pretty up the cups by adding a slice of fruit on top or a sprinkle of chopped chocolate, nuts, or whatever helps identify your yogurt flavor to you or your guests. To finish I like to add a tiny shot of whipped cream on top of each cup before freezing. (Time to use those Nilla wafer crumbs.) Garnish each yogurt cup with a sprinkling of cookie crumbs over the top. Place pan in freezer for at least 2 hours and...

Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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