

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 are relatively light on the calories too. And because of the many combinations possible with flavors, add-ins, and toppings, there is foodie fun to be had in crafting these babies. This recipe is also a great way to use up extra yogurt in your fridge that might be approaching its expiration date. Stay cool, everyone, and eat with joy! ~ Cleo*

Makes 12 frozen bites

You will need:

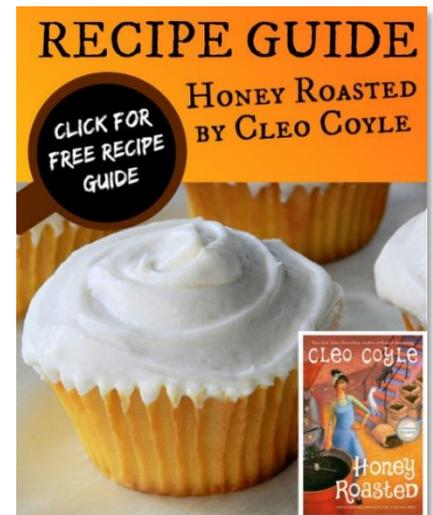
1 mini muffin pan (with 12 cups)
12 mini paper liners

Ingredients:

1 six-ounce container (or 1/2 heaping cup) of strawberry 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, in addition to chopped fruit, such as chopped dark chocolate, chopped nuts, lime or lemon zest, shredded coconut, a drizzle of honey, or whatever you may fancy...*

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.



*Free Recipe Guide to Cleo's culinary mystery **Honey Roasted:** [click here.](#)*





Step 1 - Stir together the yogurt and the sweetened condensed milk. Slice up the fruit (or other suggested flavor boosters) and stir in. (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 that you create for the final garnish on your frozen yogurt bites. Drop each whittled down Nilla wafer into a paper-lined mini muffin cup.

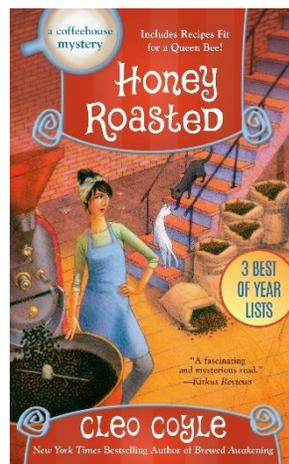
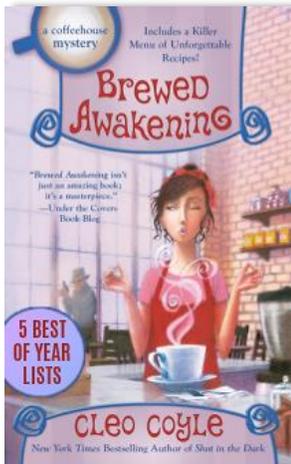


OPTIONAL CRUST: Another option for a "cookie crust" is your basic graham cracker crust: Combine 1 **package graham crackers** (that's about 9 "boards" or 1-2/3 cups crumbs) with **1/4 cup granulated sugar**. Add in **1/3 cup melted butter**. Press crumb mixture into bottom of paper lined muffin cups.

Step 3 - Freeze and finish: Spoon the yogurt mixture into each cup and freeze for 2 hours. If freezing longer, cover the pan with plastic wrap.

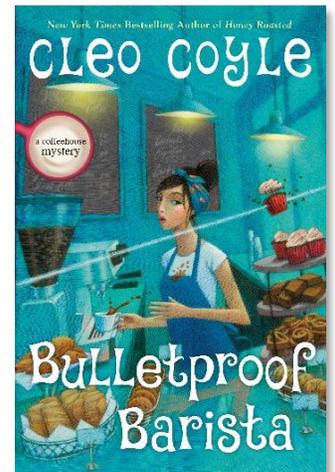
Before serving, add a slice of fresh strawberry on top and a tiny shot of whipped cream. Finally, remember those Nilla wafer crumbs? Garnish each yogurt cup with a sprinkling of those cookie crumbs over the top. Have a delicious summer, everyone. May you...

Eat with joy! ~ Cleo



The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeeshouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeeshouse at www.CoffeeshouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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