

How To Make My Favorite Frozen Yogurt Dots



Frozen Yogurt Dots

You'll need:

- Yogurt
- Small ziplock bag
- Scissors
- Cookie sheet
- Silpat or parchment paper



Directions:

Start by spooning your favorite cup of yogurt into a small ziplock baggie. Seal the bag when you're done filling it.

Next, prepare your cookie sheet by lining it with a silpat, or a sheet of parchment paper.



Then use your scissors to snip off one of the bottom corners of the ziplock bag to create a piping bag. Pipe little dots of yogurt onto the liner you've placed on the cookie sheet.

When you're done piping the dots, place the cookie sheet into your freezer to allow the yogurt dots to freeze. It should take about 20 minutes or so, depending on the size of your dots.



When the dots are all frozen solid, peel them away from the paper or mat. Scoop them into a small bowl and serve. You can use a spoon if you feel like it, but they make a pretty great finger food, too!