

Recipe

Layered Fruit Yoghurt Pots

Serves 2

Ingredients

- 100g defrosted frozen berries
- ½ tablespoon icing sugar
- 1 'easy peeler' small orange
- 8 red grapes
- 125ml Greek yoghurt
- 50g plain granola (nut free)

Required equipment

- Fork
- 2 x dessertspoons
- Chopping board
- Vegetable knife
- Clear cup/recycled jam jar/
plastic pot, to build up fruit
yoghurt pot

Method

1. Mash the berries and icing sugar together with a fork until it looks like a runny sauce
2. Cut the grapes into halves with the table knife
3. Peel the easy peeler orange and break into segments then cut them in half with the table knife
4. **Spoon** the crushed berries into the bottom of the two pots
5. Then make a layer of oranges on top of the berries
6. Add a layer of grapes on top of the oranges
7. Then **spoon** over the yoghurt
8. Finally, **spoon** the granola over the top
9. Eat and enjoy!

Teacher instructions:

Set up notes

- Defrost frozen berries
- Measure the berries and icing sugar together into a small bowl

Ways to eat this

- Best eaten straight away at school while the granola is still crunchy
- If taken home, you will need tubs with lids (recycle the jam jars) and the pots will need to be stored in the fridge

Reheating/cooking at home instructions

- N/A

Additional information

- A lovely recipe for students to eat together sociably at school

Allergens – gluten, dairy