

Yogurt Jelly Slice

A delightful jelly dessert featuring creamy yogurt atop a crumbly biscuit base. A perfect treat for warm days or special occasions!



Serves: 25 pieces

Ingredients:

400g digestive biscuits, crushed
150g unsalted butter, melted
2 tsp gelatin powder
500g Chobani Strawberry Greek yogurt
1 packet strawberry jelly

Method:

Combine crushed digestive biscuits with melted butter, and press into a lined 25cm x 25cm baking pan. Chill in the fridge for 30 minutes.

Dissolve gelatin with 1/4 cup of cold water and allow to bloom for 5 minutes, then whisk 1/4 cup boiling water into gelatin to dissolve completely. Cool for 15 minutes.

Whisk gelatin and yogurt, pour over the chilled biscuit base and set in the fridge for 1 hour. Mix the jelly crystals with 1 cup boiling water in a separate bowl, stir until dissolved and cool slightly. Gently pour over Chobani Strawberry yogurt and chill for 4 hours or until firm.

Once set, remove the slice from the pan and cut into squares. Serve immediately or store in an airtight container. Keeps for 7 days.

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