



# Banoffee Yogurt Pots

After a sweet treat but don't want to feel guilty for indulging? Look no further than our ridiculously tasty Banoffee Yogurt Pot.

 TIME TILL READY  
15 MINUTES

 SERVES  
5+

Energy: 1008kJ/214kcal  
For more nutritional information please visit [www.lancashirefarm.com](http://www.lancashirefarm.com)

## Ingredients

- 500g Lancashire Farm Natural Bio Yogurt
- 3 bananas, sliced
- 3 tbsp clear honey
- 60g toffee popcorn
- 2 tsp vanilla extract
- 10g chocolate
- 6 tbsp salted caramel sauce

## Contains



## Method



### Step 1

Pour the yogurt, honey and vanilla extract into a mixing bowl.



### Step 2

Mix well to combine the ingredients.



### Step 3

Slice the bananas.



### Step 4

Divide half of the yogurt mix between 6 glasses or bowls.



### Step 5

Top each glass with sliced banana and 1tbsp of caramel sauce.



### Step 6

Spoon over the remaining yogurt mix, and top with any remaining banana slices.





### Step 7

Add the toffee popcorn.



### Step 8

Drizzle some more salted caramel sauce.



### Step 9

Sprinkle grated chocolate over the top (feel free to add more caramel sauce if you really want to...)

