



Chobani Cherry (or Blueberry) Yogurt Crumb Bars: Makes 12 small bars

Recipe adapted from therecipecritic.com

Ingredients:

- Crust:
 - 1/2 c butter, melted and cooled to room temperature
 - 1/2 c light brown sugar
 - 1 1/2 cup all purpose flour
 - 1/2 tsp baking soda
 - 1/2 tsp baking powder
 - 1/4 tsp salt
- Filling:
 - 1 c cherry (or blueberry) pie filling
 - 1/2 c cherry (or blueberry) Chobani yogurt
 - 1/4 cup granulated sugar
 - 1 Tbsp all purpose flour
 - 1 egg
 - 1/2 tsp vanilla extract

Instructions:

- Preheat oven to 375 and prepare an 8×8 square pan by lining with parchment paper and spraying with cooking spray.
- Make the crust by whisking together in a medium bowl the flour, brown sugar, baking soda, baking powder and salt. Add the melted butter. The dough will be crumbly but make sure all of the butter is incorporated.
- Reserve 3/4 cup of the crust and press the remaining into the bottom of your 8×8 prepared baking pan.
- For the yogurt mixture, mix together in a large bowl the yogurt, sugar, 1 Tbsp flour, egg, and vanilla. Pour over the crust in your 8×8 pan.
- Spoon your pie filling over the yogurt mixture and gently swirl with the yogurt filling with a spoon.
- Sprinkle your reserved 3/4 cup crust over the top and bake for 25-28 minutes or until golden brown. Cool completely and serve into squares.