



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Yogurt Drizzled with Honey and Walnuts –

**3 oz. walnut halves (about $\frac{3}{4}$ cup)
1 cup good-quality honey
24 oz. plain Greek yogurt**

- 1. Preheat oven to 350°. Spread walnuts in a single layer on a rimmed baking sheet, and toast until fragrant and golden brown, 7 to 8 minutes. Transfer to a plate. Rub with a damp kitchen towel to remove as much loose skin as possible.**
- 2. While still warm, place walnuts in a small bowl; pour honey on top, and stir to coat evenly. Let cool, about 2 minutes.**
- 3. Divide yogurt among six dessert bowls, and spoon honey mixture over each. Serve immediately.**

Credit: Martha Stewart Living