

Frozen Yogurt Grapes Recipe

Sometimes when it is hot outside, you need a snack that is refreshing. During hot weather we love frozen grapes. I have been freezing grapes as a refreshing snack for a long time. They are sweet, cold, and so yummy. Sometimes I just want something with a little more sustenance. Yogurt and grapes seemed to be the perfect combination. This Frozen Yogurt Grapes Recipe is super fast and easy to make.

Frozen grapes, with a touch of yogurt!

Step #1: Freeze the grapes. All you need to do is pick the grapes from the stem, rinse them and then place them on a baking sheet. It takes a couple of hours for the grapes to freeze all the way.

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Step #2: Dip the grapes in yogurt. I let the grapes thaw for just a few minutes because it was easier to get the toothpick in them. Dip in your favorite yogurt and then place back on your baking sheet.

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If you want to roll it in a topping, do it right after you dip in the yogurt. The yogurt will freeze pretty fast because the grape is frozen. We tried a few different toppings, but coconut was our favorite in the end. At this point you can either put them in the freezer in a container to store, or serve them up! If you like the yogurt a little harder, put them back in the freezer for a few minutes.



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