



## **FROSTY CHERRY CHOCOLATE JUBILEE**

### **Frosty Cherry Layer**

8 ounces frozen dark sweet seeded cherries  
1/4 cup Greek vanilla yogurt  
1 Tablespoon Agave Nectar

### **Creamy Chocolate Layer**

2 ounces dark chocolate chips  
6 Tablespoons Greek vanilla yogurt, divided  
1 to 2 Tablespoons toasted sliced almonds  
4 small mint leaves for garnish  
2 frozen cherries, defrosted

Put cherries, 1/4 cup yogurt, and Agave Nectar in food processor; process until pureed. Spoon in freezer safe container; place in freezer until chilled and ready to use. Stir once if storing for several hours. Do not scoop until ready to use.

Place chocolate chips in microwave safe cup; cook on high power 1 minute or until chocolate melts. Stir until smooth.

In a small bowl, combine 1/4 cup vanilla yogurt with melted chocolate until pudding consistency. Spoon half of the chocolate mixture into each fancy 1 cup serving glass.

For Serving: With an ice cream scooper, place scoops of frosty cherries on top of the chocolate layer. Garnish the top of each with about 1 Tablespoon vanilla yogurt. Sprinkle with sliced almonds. Garnish each with several mint leaves and 1 dark sweet cherry.

Serves: 2

About the recipe: “Wow! This just can’t be good for you.” That was one of the comments from our taste testers when they tasted this delicious dessert. Everything about this dessert is on the “should eat” list. Our suggestion: Prepare a gourmet dinner for your special someone and include this dessert. Yes, you are a Top Chef after all.