Chocolate-Flavoured Yoghurt

Ingredients:

2 cups plain yoghurt of Greek yoghurt

0.5 cups chocolate chips (semi sweet or dark)

3-4 tablespoons sweetener e.g. honey, maple syrup or sugar

1 teaspoon vanilla extract (optional)

1. In a microwave- safe bowl, melt the choc chips using 20 seconds intervals, stirring in between until the chocolate is completely melted and smooth.
2. In a mixing bowl, combine the plain yoghurt, melted chocolate, sweetener and vanilla extract.
3. Roughly chop a handful of choc chips and add to the bowl for added texture. Add to the bowl.
4. Mix well until all the ingredients are thoroughly combined and the chocolate is evenly distributed throughout the yoghurt or you can leave it in streaks for dramatic effect. Taste the mixture and adjust the sweetness, if desired.
5. Pour into clean and sterilised glass jars.
6. Refrigerate for at least 4 hours or overnight to set.
7. Serve cool