

Yogurt Fruit Cake

Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish, Wheat

1 ½ cups of Greek yogurt (plain)

1 stick of butter

2 cups milk

Sugar to taste

Gelatin (prepared according to the directions on the package)

Canned Fruit of Choice

In a shallow casserole dish, place a layer of canned fruit. Then, in a mixer, combine yogurt, butter, milk and sugar. Add gelatin and pour into the casserole dish, covering the fruit. Chill for four hours. Cut the cooled mixture into cake like pieces and top with whipped cream.

Servings and Cost Pending

****This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free. Please see allergen shopping lists for recommended products.***