



# RECREATION AT HOME

## No Bake Easter Egg Fruit Tarts

### Ingredients

- 1 cup almond butter (or substitute any other nut butter alternative)
- 1/4 cup honey (or alternative)
- 2 tsp vanilla extract
- 1/4 tsp salt
- 2 cup oats, dry
- 3/4 cup Greek yogurt, vanilla
- 3/4 cup strawberries
- 3/4 cup blueberries
- 1 medium banana
- 3/4 cup grapes, green

### Instructions

1. In a microwave safe bowl, add nut butter, honey, vanilla and salt. Microwave for 20 seconds, then stir until smooth.
2. Take 1 cup of the oats and place in a blender. Blend until the oats are finely chopped and resembles flour. Set aside.
3. Add the other cup of oats to the almond butter mixture and stir. Slowly add in a little of your homemade oat flour at a time until you get a mixture that you can form into a crust. (Depending on your brand of almond butter the amount of flour may vary).
4. Once the crust sticks together when you grab a fistful (and it doesn't stick to your hand) you're ready to go! Take small amounts of the mixture and form Easter egg shaped discs. (You can do one big one, a bunch of tiny ones or a few medium sized).
5. Place onto parchment paper or foil for easy cleanup.
6. Once all of the Easter eggs are formed, spread on a layer of Greek yogurt. Top with sliced fruit to make your designs and enjoy!
7. You can refrigerate the "eggs" and expect them to stay fresh for about 4-7 days.

