

BLUEBERRY GRANOLA CLOUD YOGURT BOWLS

A light, creamy, and no-fuss bowl that comes together in minutes. This Blueberry Granola cloud yogurt is perfect for breakfast, snack time, or an easy dessert—highlighting Snoqualmie Falls Lodge Blueberry Granola as the star, with just the right balance of fresh, crunchy, and sweet.



INGREDIENTS

- 1 cup Greek yogurt or vanilla yogurt
- 1–2 tbsp milk or cream (to loosen it)
- 1–2 tsp honey or maple syrup (optional)
- ½ cup Snoqualmie Falls Lodge Blueberry Granola (be generous — it’s the star)
- ¼–½ cup fresh or frozen blueberries
- Optional add-ons:
 - Pinch of lemon zest
 - Tiny splash of vanilla
 - A few sliced almonds or coconut flakes (only if you want extra crunch)

INSTRUCTIONS

1. Make the “cloud” yogurt (30 seconds)

In a bowl:

- Stir yogurt + milk/cream until silky and lightly pourable
- Sweeten lightly if needed
- (Optional: add lemon zest or vanilla)

Texture goal: **soft-serve ice cream** vibes.

2. Assemble (30 seconds)

- Spoon yogurt into bowl
- Scatter blueberries over it
- Shower the top with blueberry granola
- Add a tiny drizzle of honey if you want shine

That’s it. No cooking. No chilling. No cleanup!