ROASTED BLUEBERRY FROZEN YOGURT

INGREDIENTS:

- 2 cups blueberries
- 6 Traw sugar
- 31/2 cups full fat Greek Yogurt
- 5 Thoney (or maple syrup)
- juice from 1 lime

DIRECTIONS:

1. Roast blueberries with sugar on a greased/foil-lined baking sheet at 400F for 10-15 minutes or until bursting. Press berries through a fine mesh strainer into a large bowl. Whisk in yogurt, honey, and lime juice. Taste! Freeze in your ice cream maker according to the manufacturer's directions.