



## Lemon Skyr (Yogurt) Drizzle

By Erin Fletter

**Prep Time / Cook Time / Serves -**

### Equipment

- Small mixing bowl
- Zester (or grater with small zesting plate/side)
- Citrus juicer (optional)
- Dry measuring cups
- Measuring spoons

### Ingredients

Lemon Skyr (Yogurt) Drizzle

- 1/2 C powdered sugar
- 2 T Greek yogurt (Skyr Icelandic Yogurt is traditional) (omit or sub dairy-free yogurt)
- zest from 1 lemon
- 1 T lemon juice

### Food Allergen Substitutions

Lemon Skyr (Yogurt) Drizzle

**Dairy:** Omit or substitute dairy-free yogurt in the Drizzle.

### Instructions

Lemon Skyr (Yogurt) Drizzle

### zest + combine + dissolve

Zest **1 lemon** and combine lemon zest with **1/2 cup powdered sugar** in a mixing bowl. Then, add **2 tablespoons of Greek yogurt** and **1 tablespoon of lemon juice**, then stir until powdered sugar has dissolved into the lemon juice.

### adjust + drizzle

Adjust by adding more lemon juice or powdered sugar to get the perfect drizzle-able consistency! Drizzle over mini blueberry pies before serving.