

Fresh Berries with Vanilla Yogurt

Today I am sharing with you a very simple twist for your everyday bowl of berries and yogurt. You will not believe that just a little sprinkle of the Nielsen-Massey Madagascar Bourbon Pure Vanilla powder on a plain yogurt will make magic...all of a sudden the berries are covered by an elegant layer of very delicate, aromatic and flavorful yogurt...



This is one of the posts that there is no need for recipe. Plain and simple, just top your fresh berries with yogurt. Oh, before I continue, when I was approached by Nielsen-Massey Company to try one of their products I picked the vanilla powder since I have never used vanilla in the form of powder. I received a sample of Madagascar Bourbon Vanilla Powder for review and I was not financially compensated for this post, all the opinions are mine based of my experience.

Now, back to the post...the special treat is in how you prepare the yogurt...in this particular post I used homemade non-fat

yogurt (which I will share some other time). You can use whatever kind of plain yogurt you wish.



I added a bit of organic sugar and a sprinkle or two of the vanilla powder. I could not believe that just a little bit of the vanilla powder could give such an amazing aroma and yet delicate flavor to the plain yogurt. I hope you get a chance to try.







If you enjoy this simple twist of berries with yogurt you might want to check on [Strawberries and Cream](#), [Frozen Berry Yogurt](#) recipes.



Did you know that berries are rich in vitamins, minerals and phytonutrient? The berries are loaded with anthocyanins due to the natural bright colors and flavonoids in the seeds and skin.



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