Dried Fruit and Nuts in Saffron Yogurt

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 c. plain yogurt
- ¼ tsp. “Shiba’s Sweet Spice”
- 2 pinches saffron

- ¼ c. raw cashews
- ¼ c. dates
- ¼ c. raw almonds
- ¼ c. walnuts
- ½ c. dried pineapple
- ¼ c. dried figs
- 4 dried apricots
- ¼ c. dried mango

Instructions

Combine yogurt, sweet spice and saffron in a medium sized bowl.

Chop nuts and mix into the yogurt mixture.

Chop dried fruits into small pieces and add to the mixture.

Fold all together.

Cover and leave overnight fridge to bring out the best flavor.