

# Strawberries in Yogurt Sauce

## Ingredients

1 cup plain non-fat yogurt  
2 Tablespoons firmly packed brown sugar  
1/2 (one-half) teaspoon ground cinnamon  
1 teaspoon vanilla extract  
2 12-ounce pints fresh strawberries, hulled, and cut in bite-sized pieces

## Method

In a small bowl, whisk sauce ingredients until fully mixed. Refrigerate one hour to firm. Divide berries evenly into four dessert dishes. Spoon one-quarter cup sauce over each serving and serve immediately.