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## Applesauce Parfait Recipe

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### APPLESAUCE PARFAIT RECIPE

#### Ingredients

- Leftover Homemade applesauce (You certainly can use store bought chunky applesauce, but homemade is so much better)
- \*Granola (recipe for homemade granola below)
- Vanilla Greek Yogurt

#### Granola Recipe

- 3 cup quick cooking oats
- 1 Tablespoon (Tbsp) Cinnamon
- 1 cup dried cranberries
- 1 cup chopped nuts (optional)
- 2 teaspoon (tsp) oil (we used coconut oil)
- 1/2 cup honey

Mix everything together in a medium bowl. Follow cooking directions above.

#### Preparation

1. Preheat oven to 250 degrees. Line a baking or jelly roll pan with parchment paper and spread the granola\* mixture onto the baking sheet. Cook granola\* at 250 degrees for 30 minutes, or until golden brown. When granola is finished cooking, remove from oven and gently stir the granola. Set aside to cool. When granola is completely cooled (about 15 minutes), either place it into a resealable container for later, or use immediately and assemble the parfaits. I usually make a batch while I'm cooking dinner, so it's ready for our kiddos the next morning. It's really easy!
2. Now it's time to assemble the parfaits. I happened to have these cute dessert glasses I purchased several years ago, but simple mason jars or any glass would be just as perfect.
3. I like crunch in every layer, so my suggestion would be to spoon some granola (there's really no need to measure) into the bottom of the glass. Next, add the greek yogurt, then the applesauce...
4. And repeat:)
5. Voila! Apple Cinnamon Parfaits! Your tastebuds will thank you! Enjoy!



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