NUTTY BREAKFAST PARFAIT

Ingredients

1 1/2 cups old fashioned rolled oats
1/2 cup California walnuts, coarsely chopped
1/3 cup pure maple syrup, divided
2 teaspoons butter
2 cups sliced, hulled strawberries

2 cups thinly sliced, peeled peaches
(about 4 medium peaches)
1 cup blueberries
1 cup cubed, peeled kiwi (about 3)
2 cups nonfat plain yogurt

Directions:

Mix oats and walnuts in 9 x 13 inch baking pan.
Combine 1/4 cup of the maple syrup and butter in small, heavy saucepan. Bring to boil.
Pour maple syrup mixture over oat mixture; stir to blend well. Bake 10 minutes at 375°F, stirring occasionally.
Continue to bake until mixture is golden and crisp, stirring occasionally, about 8 minutes longer.
Cool granola completely in pan. (Can be prepared 1 week ahead. Store in airtight container at room temperature).
Gently toss strawberries, kiwi and remaining maple syrup in large bowl to blend.
Divide half of the fruit mixture among 6 parfait or wine glasses.

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