



NUTTY BREAKFAST PARFAIT

Ingredients

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| 1 1/2 cups old fashioned rolled oats | 2 cups thinly sliced, peeled peaches (about 4 medium peaches) |
| 1/2 cup California walnuts, coarsely chopped | 1 cup blueberries |
| 1/3 cup pure maple syrup, divided | 1 cup cubed, peeled kiwi (about 3) |
| 2 teaspoons butter | 2 cups nonfat plain yogurt |
| 2 cups sliced, hulled strawberries | |

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.

From JoyofKosher.com



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