



Granola Berry Parfait Recipe

Tuesday, December 20, 2011



I've been using Driscoll's organic berries, Greek yogurt and The **Bunnery granola**. I recently got some samples of the granola and I really like it. I make my own granola but you have to eat it when it's fresh so I don't always have it on hand. The Bunnery original granola has relatively few ingredients just oats, honey, sunflower seeds, coconut, canola oil, sesame seeds, water, almonds, salt, cinnamon, and cloves. ***It's light and crunchy and not too clumpy which is best for parfaits.***

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You can make parfaits with just yogurt and fruit if you like. Or of course, you can also make parfaits with ice cream and fruit or sauces. But I think this is the best way to put a sexy spin on cereal. It's pretty, healthy and easy to make.

Berry Granola Parfaits

Mixed berries, such as blackberries, raspberries, blueberries
Yogurt, plain or flavored, regular or Greek
Granola

Layer a spoonful of yogurt into the bottom of the parfait glass and top with a layer of granola. Just a little! You want to make sure you leave enough room for multiple layers. Top the granola with one layer of berries. Repeat and end with a dollop of yogurt and a berry on top.

Enjoy!