



# EXTRA PEACH-Y PARFAIT

Your anytime peaches and cream escape!

#### **INGREDIENTS:**

8oz vanilla Greek yogurt, divided 2 fresh peaches (or 15oz can of sliced peaches in lite syrup) divided Pinch nutmeg Pinch plus ½ Tsp cinnamon ½ cup rolled oats 1/3 cup honey or agave nectar 1/4 cup chopped almonds Special K® Fruit and Yogurt

### SPK FEATURE:

Special K® Fruit & Yogurt



# **HOW TO MAKE**

### **EXPRESS LANE TIPS:**

Make this extra peachy parfait the night before for a quick grab and go breakfast or snack. Try frozen peaches for a chilly touch.

### **PERSONALIZE IT:**

Use plant-milk or lactose-free yogurt.

## STEPS:

- 1. Put about 4 spoonfuls of yogurt into the bottom of a bowl or jar.
- 2. Slice 1 peach into bite-sized pieces (or use half the can of peaches) and put on top of the vogurt.
- 3. Lightly dust the peaches with a pinch of nutmeg and a pinch of cinnamon.
- 4. In a separate bowl, create a quick granola by combining rolled oats, 1 tablespoon of honey, and 1/2 teaspoon of cinnamon, and a handful of chopped almonds.
- 5. Top yogurt with 2-3 spoonfuls of the granola mixture.
- 6. Repeat the two layers and top with Special K® Fuit & Yogurt.