

# Peachy Keen Yogurt Parfait

**Featured Item:** Peaches  
Serving Size: 1/2 cup • Yield 50

**HACCP Process #1:**  
No Cook

**Child Nutrition Credit:**  
1 oz Meat/Meat Alternate, 0.5 oz  
Whole Grain, 0.5 cup of Fruit

## INGREDIENTS- PARFAIT

**12 pounds, 8 ounces** yogurt of choice (plain, vanilla, or Greek suggested)  
**1 gallon, 2 quarts, 1 cup** peaches, diced  
**3 pounds, 2 ounces** granola

## INGREDIENTS- GRANOLA

**2/3 cup** brown sugar  
**8 ounces** apple juice  
**3 tablespoons, 1 teaspoon** canola oil  
**2/3 cups** honey  
**1 teaspoon** salt  
**1 tablespoon** ground cinnamon  
**1 tablespoon, 1 teaspoon** vanilla extract  
**2 quarts, 1 pint, 1 1/3 cup** oats, old fashioned



## DIRECTIONS

Prepare granola.

1. In a large stock pot, add brown sugar, apple juice, canola oil,
2. honey, salt, cinnamon, and vanilla extract. Heat uncovered
3. over medium heat for 4 minutes. DO NOT BOIL.
4. Combine brown sugar mixture from above and oats in a large bowl. Toss to coat evenly.
5. Transfer granola to a sheet pan.
6. Bake: Conventional oven: 250 °F for 1 hour 15 minutes.  
Convection oven: 200 °F for 1 hour 15 minutes.
7. Remove from oven. Allow granola to sit at room temperature for at least 2 hours.

Serve 1oz by weight or #24 scoop (1/8 C + 2 tsp)

Prepare yogurt parfait with 1/2 C yogurt, 1/2 C sliced peaches and 1 oz granola.

## NUTRITION FACTS

**Calories:** 212  
**Total Fat:** 3g  
Saturated Fat: 0.3g  
Trans Fat: 0  
**Cholesterol:** 3g  
**Sodium:** 114.5mg  
**Total Carbohydrate:** 41g  
Dietary Fiber: 3g  
Total Sugars: 23g  
**Protein:** 7g

*Child Nutrition crediting and Nutrition Facts may vary based on specific products used.*



Scan the code to learn more about Harvest of the Month.



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**Featured Item:** Peaches  
Serving Size: 1/2 cup • Yield 6

**HACCP Process #1:**  
No Cook

**Child Nutrition Credit:**  
1 oz Meat/Meat Alternate, 0.5 oz  
Whole Grain, 0.5 cup of Fruit

## INGREDIENTS- PARFAIT

- 1 pound 8 ounces** yogurt of choice (plain, vanilla, or Greek suggested)
- 1 pint, 1 cup** peaches, diced
- 6 ounces.** granola

## INGREDIENTS- GRANOLA

- 1 tablespoon, 7/8 teaspoon** brown sugar
- 1 ounce** apple juice
- 1 1/4 teaspoon** canola oil
- 1 tablespoon 7/8 teaspoon** honey
- 1/8 teaspoon** salt
- 3/8 teaspoon** ground cinnamon
- 1/2 teaspoon** vanilla extract
- 1 1/3 cup, 1 1/3 teaspoon** oats, old fashioned



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