

PUMPKIN SPICE GRANOLA & YOGURT PARFAIT



INGREDIENTS

Granola Ingredients

- 3 cups rolled oats
- 4¾ cup pepitas
- ½ cup pistachios, chopped
- 1½ tsp cinnamon
- ¾ tsp ginger
- ¼ tsp nutmeg
- ¼ tsp salt
- ¼ tsp ground cloves
- ¾ cup pumpkin puree
- 4 Tbsp butter
- ½ cup maple syrup
- ¼ cup honey
- 2 Tbsp vegetable oil
- ½ tsp vanilla extract
- 1/3 cup dried cranberries, chopped
- 1/3 cup dried apples, chopped
- 1/3 cup dried cherries, chopped

Yogurt Ingredients

- 2¼ cups plain Greek yogurt
- ½ cup pumpkin puree



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DIRECTIONS

Preheat oven to 300 degrees. In medium bowl, mix oats, pepitas, pistachios, and spices. Set aside. In medium saucepan, pumpkin puree, butter, syrup, honey, oil and vanilla extract. Stir occasionally over medium-low until simmering. Remove from heat and set aside, reserving $\frac{1}{4}$ cup of mixture for later.

Stir remaining mixture into dry mix until evenly blended. Spread this in thin layer onto baking sheet. Stir occasionally. Take out of oven, stir in dried fruit and let cool.

In a medium bowl, mix Greek yogurt, pumpkin puree, and $\frac{1}{4}$ reserved mixture. Stir until smooth. Chill in refrigerator until granola is ready.

When all is ready, place a layer of yogurt mixture on the bottom of a parfait glass. Alternate layers of granola and yogurt until glass is full. Enjoy! (And snack on your leftover granola later!)

