

Peanut Butter Granola Crunch Parfaits

Ingredients

- 1 cup old-fashioned rolled oats
- 2 tablespoons sliced almonds
- 1 tablespoon dark brown sugar
- 1 tablespoon toasted wheat germ
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 cup maple syrup
- 2 tablespoons reduced-fat creamy peanut butter
- 2 teaspoons canola oil
- 1 teaspoon vanilla extract
- 3 cups vanilla frozen Greek yogurt

Preparation

Preheat oven to 450°.

Combine first 6 ingredients in a large bowl. Heat syrup, peanut butter, oil, and vanilla in a saucepan over high heat, stirring until smooth. Add to oat mixture; toss to coat.

Spread oat mixture on a foil-lined baking sheet. Bake 9 minutes, stirring after 5 minutes. Divide yogurt among 6 parfait glasses; top each serving with 1/3 cup granola.