

Peaches 'n' Cream Caramel Parfait

Vanilla yogurt is topped with juicy peaches, caramel, and crunchy granola to make this refreshing summer dessert.



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Ingredients

Enjoy our delicious Peaches 'n' Cream Caramel Parfait!

- 36 Werther's Original Soft Crème Caramels, unwrapped
- 6 peaches, diced
- 2 cups vanilla yogurt
- 2 cups granola

Makes: 4 portions

Prep Time: 20 minutes

Directions

1. In saucepan set over low heat, melt Werther's Original Soft Crème Caramels, stirring often.
2. Increase heat to medium-high; stir in peaches and bring to boil. Simmer for 4 to 6 minutes or until peaches are soft and tender. Remove from heat; let cool slightly.
3. Spoon $\frac{1}{4}$ cup of vanilla yogurt into each of four 8-oz glasses; layer 2 tbsp of peaches and $\frac{1}{4}$ cup granola over top. Repeat layers.
4. Drizzle 1 tbsp remaining caramel sauce over each serving.

Note:

Use any leftover caramel sauce as a topping for waffles, pancakes or ice cream.



This delicious recipe contains
Werther's Original Soft Crème Caramels