



Cranberry Almond Granola Parfaits



SERVINGS



COOKING TIME

1

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Enjoy the sweet flavor of maple syrup, cinnamon, almonds, and cranberries in each bit of our Cranberry Almond Granola Parfaits. After baking the granola, layer it and the Greek yogurt in a parfait cup for a perfect bite each time.

Ingredients

- 2 cup Old-Fashioned [Quaker® Oats-Old Fashioned](#)
- 2 tablespoons brown sugar
- 1/4 cup maple syrup
- 3 tablespoons vegetable or olive oil
- 1 teaspoon cinnamon
- 1 cup sliced almonds
- 1 cup dried cranberries
- 2 cups vanilla Greek yogurt

Cooking Instructions

1. Heat oven to 250°.
2. Combine all ingredients above in a large bowl. Mix well.
3. Spread granola evenly over a large cookie sheet.
4. Bake for 1 hour and 15 minutes, or until very fragrant and golden brown.
5. Remove from oven and let cool.
6. Layer Greek yogurt and granola in parfait cups.
7. Serve!