

Peaches 'n' Cream Caramel Parfait

—

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



www.werthers-original.uk

Ingredients

Enjoy our delicious Peaches 'n' Cream Caramel Parfait.

- 36 Werther's Original Soft Caramels, unwrapped
- 6 peaches, diced
- 470ml vanilla yogurt
- 170g granola

Preparation Steps

- 1.** In saucepan set over low heat, melt Werther's Original Soft 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 118ml of vanilla yogurt into each of the four 230ml (8-oz) glasses; layer 2 tbsp of peaches and 42g granola over top. Repeat layers.
- 4.** Drizzle 1 tbsp remaining caramel sauce over each serving.
- 5.** Tip: Use any leftover caramel sauce as a topping for waffles, pancakes or ice cream.

Additional Information:

Prep Time: 20 minutes

Number of portions: 4