

## *Peaches 'n' Cream Caramel Parfait*

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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
- 500 g vanilla yogurt
- 200 g granola

**Makes:** 4 portions

**Ready in:** 20 min

**Prep Time:** 10 min

**Cook Time:** 10 min

### 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 60 g of vanilla yogurt into each of four 230-ml-glasses; layer 2 tbsp of peaches and 25 g 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.