

# Greek Yogurt Parfaits with Homemade Granola

**Makes:** 4 servings

**Total Time:** 30 minutes

## Ingredients

- 16 oz. plain Greek yogurt
- 1 cup fresh fruit, in bite-size pieces

*for the granola-*

- 4 cups old-fashioned rolled oats
- 1 cup slivered or chopped almonds
- 1/3 cup shredded coconut, unsweetened
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup honey
- 1/4 cup coconut oil, melted
- 1 1/2 teaspoons vanilla extract

## Directions

Preheat the oven to 350°F and line a baking sheet with parchment paper.

In a large bowl, mix together the oats, almonds, shredded coconut, salt and cinnamon. Add in the melted coconut oil, honey and vanilla. Stir until everything is moistened and well-mixed.

Pour granola onto the prepared baking sheet and spread evenly with a spatula.

Bake for about 20 minutes, until golden, giving it a stir halfway through. Remove from oven and let cool.

In a glass jar or tupperware dish, spoon in layers of the yogurt, granola and fruit. Repeating until you reach the top.