




## GLUTEN FREE RASPBERRY AND GREEK YOGURT PARFAIT

Flavorful and creamy treat for the morning or as an afternoon snack.

**Yield:**



### INGREDIENTS

2 C	 Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
3.5 tbsp.	Raspberry Syrup
5.3 oz	Greek Yogurt, Vanilla, gluten free
6 oz	Fresh Raspberries
4 tbsp.	Granola, Gluten Free

### DIRECTIONS

- 1 Add 2 cups Rich's Ready-To-Whip to mixing bowl. Using whisk attachment, whip on medium-high until product reaches medium peaks. Add Raspberry Syrup and 1/3 Raspberries and continue whisking until fully incorporated and hard peaks have formed.
- 2 Take 2 small 8-10oz glasses or parfait cups and gently add about 2 Tablespoons of granola to the bottom of each (I chose to use gluten-free granola but it's not necessary). Add half the greek yogurt to each glass.
- 3 Split the remaining raspberries between the two parfaits. Add about 3-4 oz of RTW mixture atop the fresh raspberries. Gently press down and smoothen the whipped product. Top the parfaits with remaining granola.
- 4 Serve chilled.