

Holiday Help from Belfonte



From the heart
of Kansas City.

Belfonte Cranberry Yogurt Parfait

Who says cranberry sauce has to be reserved for turkey dinner? Layer sweet-tart homemade cranberry sauce with creamy Belfonte Yogurt and granola for the perfect addition to any holiday brunch! Depending on your taste, you can use Belfonte Vanilla or Plain Greek Yogurt.

INGREDIENTS:

12 oz fresh cranberries
1 apple (honeycrisp or jazz)
1/2 cup plus 2 Tbsp honey
Sprinkle of nutmeg (to taste)
Belfonte Vanilla Yogurt or Belfonte Plain
Greek Yogurt
Granola and/or nuts

DIRECTIONS:

To make homemade cranberry sauce:

Wash a 12-oz bag of fresh cranberries. Combine in a small saucepan with 1 apple (honeycrisp or jazz) diced into small pieces. Add honey and a dash of fresh nutmeg to taste. Cook on medium heat until the cranberries start to pop, about 10 minutes. Remove from heat and allow cranberry sauce to cool completely. Refrigerate until needed.

To make yogurt parfait:

In a small glass or parfait glass, layer yogurt, cranberry sauce, and granola. Repeat layers.

You can prepare parfaits the night before and cover individually with plastic wrap for a simple, no-mess breakfast.



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