



Triple Zero Strawberry Trifle Parfaits

Yield: 6 servings

Ingredients:

- 3 C Triple Zero Strawberry Greek Yogurt
- 3 C Whipped Cream
- 1/4 tsp Cinnamon, Powdered
- 1 tsp Granulated Sugar
- 1/3 C Nilla Wafer, crumbled
- 3/4 C Whip Cream
- Strawberries, Fresh, spears
- 6 Nilla Wafers

Directions:

1. In a large mixing bowl, combine whipped cream and strawberry Greek yogurt.
2. Using a rubber spatula, gently fold the whip cream and Greek yogurt together until ingredients are well incorporated.
3. Transfer in to a storage container, cover and refrigerate until need.
4. In a medium mixing bowl, combine granulated sugar, crumbled vanilla wafers, and powdered cinnamon.
5. Mix until ingredients are thoroughly incorporated.
6. Transfer the crumble in to a storage container, cover and store at room temperature until needed.
7. For each parfait, layer the ingredients in the following order, 1/4 Cup(s) of strawberry yogurt trifle base, 1 Tbsp(s) of cinnamon-sugar wafer crumble, 1/4 Cup(s) of strawberry yogurt trifle base, 2 Tbsp(s) of whipped cream, 1 Each strawberry spear, and 1 Each nilla wafer.
8. Serve.

Recipe and photo courtesy of Danone