## No-Bake Apple Pie

Single serving apple pie parfait featuring Arctic Apples Specialty Fruits.

| YIELD: 4 Servings | SERVING SIZE: | 1 SERVING $=1$ ea. | SOURCE: |
| :--- | :---: | :--- | :--- |
| NUTRITIONAL CONTRIBUTION PER SERVING: |  |  |  |


| INGREDIENTS | QUANTITY | DIRECTIONS |
| :---: | :---: | :---: |
| Butter, unsalted | 2 Tbsp. | 1. In a small bowl, melt the butter. <br> 2. Once melted, combine the butter, apples, and cinnamon into a large bowl. <br> 3. Gather four 8 oz . glasses to assemble each serving. <br> 4. To each glass, add a layer of crumbled graham crackers, then yogurt, then the apple mix and repeat until each glass is full. <br> 5. Top each glass with whipped cream and enjoy! <br> Note: Hold for cold service at $41^{\circ} \mathrm{F}$ or lower. |
| Apples, raw, with skin | 2 cups |  |
| Cinnamon, ground | 1/4 cup |  |
| Whipped cream | 8 Tbsp. (2 Tbsp. ea. serving) |  |
| Yogurt, vanilla, bulk Yoplait | 32 oz . |  |
| Graham crackers, packages | 2 ea. |  |

## NUTRITION INFORMATION PER SERVING

| Calories | 374 |  | Total Fat | 10 | g | Saturated Fat | 6 | g | Cholesterol | 22 | mg | Sodium | 157 | mg | Protein | 8 | g |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Total Carbohydrate | 67 | g | Dietary Fiber | 6 | g | Total Sugar | 38 | g | Vitamin C | 3 | mg | Calcium | 290 | mg | Iron | 1 | mg |

