



## CROWN JEWELS CHURRO PARFAIT

Treat the menu like royalty with this layered delight! Creamy low-fat vanilla yogurt is paired with vibrant raspberry purée and fresh sliced strawberries for a colorful, fruity base. Warm cinnamon-kissed churro bites sit on top like crown jewels, adding just the right touch of sweetness and crunch. Finished with an optional swirl of whipped topping, this parfait delivers a balance of creamy, crispy, and fresh flavors for an eye-catching option that feels special while staying wholesome.

**Yield:** 1 Parfait



## INGREDIENTS

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| 4 Piece  | <b>RICH'S</b> Whole Grain Rich Churro Bite (#24409)                    |
| 1 Dollop | <b>RICH'S</b> On Top® Original Whipped Topping, 12 16-Oz Bags (#02559) |
| 1/2 C    | Low Fat Vanilla Yogurt, Fortified with Vitamin D                       |
| 1/4 C    | Raspberry Puree, seedless                                              |
| 1/4 C    | Strawberries, Raw, Halves                                              |

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## DIRECTIONS

- 1** Bake churro bites according to packaging and let cool: 1. Keep donuts frozen at 0°F or below. 2. Place donuts on a lined sheet pan. Return unused product to freezer. 3. Thaw donuts for 30 minutes at room temperature. 4. Baking time and temperature guidelines: Commercial Convection Oven: 350°F for 2-4 minutes. Rack Oven: 350°F for 3-5 minutes. Conventional Oven: 350°F for 3-5 minutes.
- 2** In a 9 oz. clear plastic cup (or similar), layer 1/4 cup raspberry or other fruit puree, followed by 1/4 cup low fat vanilla yogurt, and 1/4 cup of sliced strawberries. Place 4 churro bites on the top of the parfait.
- 3** Optional: Sprinkle with cinnamon or top with On Top® Whipped Topping.

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### CHEF NOTES

This recipe provides 1 oz grain eq., 1 MMA, and 2 cup fruit per parfait per the USDA guidelines for childhood nutrition.

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