



Amish Apple Butter Parfait made with Nutella®

Parfait / Mousse | Gluten free | Snacking | Autumn

👤👤👤 | 20 minutes ⌚ | 🥄🥄🥄

6 ea. Gala or Fuji Apples, Peeled, Cored, Rough Chopped

2 oz. Sugar, Granulated

2 oz. Butter, Cold, Cubed

1 oz. Water

1 tsp. Vanilla Extract

1 ½ cups Greek Yogurt, Full Fat

1/3 cup Hazelnuts, Toasted, Chopped

6 ea. Mason Jars, Mini

6 oz. Nutella® (Tub XUS06031)

In a heavy bottom pot, cook apples, sugar, butter, water, and vanilla over a low heat until the mixture has a sauce-like appearance and consistency. Set aside to cool. In a bowl, whip yogurt until light and fluffy. Fill the bottom of the crocks with the yogurt. Top the yogurt with the cooled apple mixture nearly to the top of the glass,



leaving about ½" of space. Create a decorative swirl on top with 0.5 oz. of Nutella. Sprinkle the toasted hazelnuts to finish.