



## Brown Sugar Peach Parfait with Smashed Raspberries & Salted Graham Cracker Crumble

**Prep: 15 minutes**

**Bake: 13 minutes • Serves: 4**

- 4 sheets cinnamon graham crackers
- ¼ cup all-purpose flour
- ½ teaspoon salt
- 6 tablespoons unsalted butter, melted
- 2 ripe Moonlight peaches, halved, pitted and sliced
- 2 tablespoons packed light brown sugar
- 1½ tablespoons fresh lemon juice
- 1 cup fresh raspberries
- 1½ cups thawed frozen whipped topping

**1.** Preheat oven to 325°. Line rimmed baking pan with parchment paper. In food processor, pulse graham crackers, flour and salt until fine crumbs form; transfer to medium bowl and stir in 4 tablespoons melted butter. Spread graham cracker mixture on prepared pan. Bake 13 minutes or until golden brown, rotating once; cool.

**2.** In medium bowl, toss peaches, sugar, 1 tablespoon lemon juice and remaining 2 tablespoons butter. Heat large skillet over medium heat; add peach mixture and cook 5 minutes or until peaches are soft. Cool slightly.

**3.** In small bowl, with fork, mash raspberries and remaining ½ tablespoon lemon juice.

**4.** In 4 (5-ounce) glasses, layer peaches, whipped topping, raspberry mixture and graham cracker crumble.

*Approximate nutritional values per serving:*

*389 Calories, 24g Fat (16g Saturated), 46mg Cholesterol, 360mg Sodium, 41g Carbohydrates, 3g Fiber, 3g Protein*