



Granola Fruit Tart

Deliciously beautiful, Sunbelt Bakery® Granola Fruit Tart is made with [Sunbelt Oats & Honey Chewy Granola Bars](#), Greek yogurt and a variety of fresh fruit. Great to take for a brunch side dish with friends or for an easy weekend breakfast with family, this tasty tart is sure to steal the spotlight! Give it a try for a new way to enjoy your favorite granola!

Makes 8 Servings

Ingredients:

1 carton of [Sunbelt Oats & Honey Chewy Granola Bars](#), unwrapped
1 cup mixed nuts and seeds (optional)
5 tbsp. butter, melted
1/4 cup honey
1 tsp. vanilla extract
3 cups vanilla or plain Greek yogurt (can also use nondairy yogurt substitute)
Assorted slices or whole fruit for topping

Supplies:

Tart or pie dish

Directions:

1. Preheat oven to 325°F.
2. In a food processor, mix 10 chewy granola bars until fine.
3. Mix the granola, melted butter, honey and vanilla. Mix in the nuts and seeds if desired.
4. Press the mixture into a greased tart pan or pie plate; spread evenly across.
5. Bake for 15 minutes; let cool completely.
6. Fill the tart with Greek yogurt and smooth evenly across.
7. Top with the fruit.
8. Serve immediately.