

LAZY CHRISTMAS MORNING PIE

The morning rush to the tree has ended and you are starting to get hungry. Naturally, you reach for whatever tasty dessert is easily grab-able on the counter or fridge to hold you over while breakfast is being made... or dessert is for breakfast! This indulgent pie can be made in advance, ready to serve the whole family the moment you hear the first "I'm hungry! What's for breakfast?!" This pie echoes last night's dessert stealthily tucked into a breakfast pie with breakfast-y flavors and textures. A graham cracker crumb crust wraps you up like soft, familiar footie pajamas, cradling a bed of sweet yogurt-based filling, topped with more granola, berries, coconut, chocolate, and honey. It tastes like a yogurt parfait and a cheesecake had a baby! Good morning!

Serves 8

INGREDIENTS

COCONUT CRUMB CRUST:

- 15 sheets graham crackers
- 1/2 cup sugar
- 6-7 tbsp melted butter
- Optional: 1/2 cup sweetened shredded coconut

FILLING:

- 8 ounces cream cheese
- 2 cups plain Greek yogurt
- 1/2 cup brown sugar
- Juice and zest of 1 large lemon
- 1 teaspoon vanilla
- 1/2 teaspoon salt



PREPARATION

PREPARE THE CRUMB CRUST:

1. Combine graham crackers and coconut in a food processor and grind into crumbs. Add sugar and combine. Add melted butter and combine (texture should be like wet sand.) Press into the pie dish evenly. Bake at 325° F for 12-15 minutes. Allow to cool to room temperature.

Preparation and ingredients continued on back.

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INGREDIENTS (CONT.)

TOPPING:

- 1 cup mixed berries (raspberries, blackberries, blueberries, strawberries sliced)
- 1/2 cup granola
- 1/4 cup dark chocolate chunks
- Honey to drizzle
- Optional: 1/4 cup sweetened shredded and toasted coconut

PREPARATION (CONT.)

PREPARE THE FILLING:

1. In a mixer, add all ingredients to the bowl and mix thoroughly. Cover and chill until ready to assemble.

ASSEMBLE THE PIE:

1. Pour the yogurt filling into the baked, cooled pie shell. Garnish the top with berries, granola, chocolate, coconut (if desired) and drizzled honey. Serve chilled or room temperature.