



LEMON BERRY MINI PARFAITS

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An elegant, layered dessert with Mother's \mathbb{B} Springtime Buddies $^{\text{TM}}$ Cookies, tangy lemon curd, sweet berries, and light whipped cream.

Yield: 6 Mini Parfaits Prep Time: 30 Minutes

INGREDIENTS

- •1 x 9 oz. bag of Mother's Springtime Buddies Cookies
- \cdot 3 cups lemon curd or pudding (1 x 5.9 oz box), prepared
- · 3 cups whipped cream, prepared
- · 2 cups assorted berries, sliced or small
- 6 x 8 oz. serving cups



DIRECTIONS

- Crush half of the Mother's Springtime Buddies Cookies. Set aside both the crushed cookies and the remaining whole cookies for garnish.
- Begin by adding a layer of lemon curd or pudding to fill the bottom third of each serving cup.
- Add a layer of whipped cream on top of the lemon curd, matching the thickness of the curd layer.
- 4. Sprinkle a layer of sliced or small berries over the whipped cream.
- 5. Add 2 tablespoons of crushed cookies over the berries.
- 6. Garnish each parfait with whole Mother's Springtime Buddies Cookies on top.
- Chill the parfaits in the refrigerator until ready to serve, ensuring they stay fresh and the layers set nicely.

CHEF'S NOTES

- 1. For an even more vibrant flavor, mix a little lemon zest into the whipped cream.
- When layering, gently tap the cup on the counter to settle the layers for a neater presentation.
- To keep the berries fresh, assemble the parfaits no more than a few hours before serving.
- 4. Experiment with different berry combinations to tailor the parfait to your taste or to what's in season.





