



Luscious berries are now in season. Take advantage of the harvest and enjoy this delicious creamy dessert. Easy to prepare and full of wholesome fruit that is essential for healthy living.



BERRIES N' CREAM

Berries N' Cream

1/2 CUP FRESH STRAWBERRIES
1/2 CUP FRESH BLUEBERRIES
1/4 CUP FRESH RASPBERRIES
1/4 CUP SUGAR
FRESH MINT

1 CONTAINER HAHN'S STRAWBERRIES N' CREAM
YOGURT CREAM CHEESE SPREAD™
1 CONTAINER HAHN'S HONEY NUT CRUNCH
YOGURT CREAM CHEESE SPREAD™

Wash and clean berries, remove all stems and leaves. Slice strawberries and place in a mixing bowl, add blueberries and raspberries. Sprinkle berries with sugar and gently toss berries to coat all berries with sugar. Cover berries and place in refrigerator to sit for 15 minutes. Berries will release their own natural juices and create a light berry flavor sauce. While the berries are making their sauce you will begin to make the layers of Cream. In parfait glass place a 1/2 inch layer of Hahn's Honey Nut Crunch, on top of that layer place another layer of Hahn's Strawberries N' Cream, repeat the Hahn's Honey Nut Crunch and then top with a layer of Hahn's Strawberries N' Cream. Spoon the berries mixture on top of the cream parfait and garnish with fresh mint.

4 Servings