

Dessert

Berries with Whipped Cream and Limoncello

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

Servings: 6

Preparation Time: 30 minutes

Chill: 30 minutes

Can be served with Lemon-Cornmeal Cookies.

3 cups fresh raspberries

3 cups fresh blueberries

1/2 cup limoncello (lemon liqueur)

2 tablespoons sugar, divided

2 cups heavy whipping cream

In a large bowl, combine the raspberries and blueberries.

Sprinkle with limoncello and one tablespoon of the sugar.

Cover and chill at least 30 minutes or up to two hours.

In a large bowl, beat the cream and the remaining sugar at high speed with an electric mixer until stiff peaks form.

Spoon one cup of the berry mixture into each of six dessert bowls.

Top each with whipped cream.

Per Serving (excluding unknown items): 361 Calories; 30g Fat (71.7% calories from fat); 3g Protein; 24g Carbohydrate; 6g Dietary Fiber; 109mg Cholesterol; 34mg Sodium. Exchanges: 1 Fruit; 0 Non-Fat Milk; 6 Fat; 1/2 Other Carbohydrates.