



FARMERS MARKET

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Serves 6

Macerated Berries with Vanilla Cream –

Ingredients

Berries

6 cups fresh mixed berries (scant 2 lbs.), divided

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup fresh orange juice

Vanilla Cream

1 $\frac{1}{2}$ tsp. vanilla extract

1 cup chilled heavy cream

$\frac{1}{3}$ cup sour cream

$\frac{1}{4}$ cup sugar

Berries: Using a potato masher or the back of a wooden spoon, mash 1 cup berries with sugar and orange juice in a large bowl until sugar begins to dissolve. Gently stir in remaining 5 cups berries; let sit at room temperature, tossing occasionally, until berries are juicy, 1 – 2 hours.

Vanilla Cream: Add vanilla, cream, sour cream, and sugar into a medium bowl. Using an electric mixer, beat until soft peaks form. Cream can be made 30 minutes ahead. Cover and chill.

To serve: Spoon some berries into a bowl and top with whipped cream... it doesn't get any easier than that!

Credit: Bon Appetit