

Brownie and Strawberry Whipped Cream Parfaits

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Ingredients

- Brownies; amount will vary depending on how many jars you want to make
- 1 pint whipping cream; cold
- 3-4 tablespoons good quality strawberry jelly or jam
- Fresh strawberries for garnish; optional



Instructions

1. Pour the cold whipping cream into a bowl of a stand mixer; if using a hand mixer, you can pour it into a large mixing bowl
2. Start whisking on low to medium speed until the cream starts to thicken, then turn it up slightly
3. Add in the jelly/jam and continue to mix
4. Mix until the cream starts to hold soft peaks; do not over mix or you will have strawberry butter
5. Cut the brownies to fit the size of the jar and layer with the whipped cream, and any other ingredients you like
6. For a fun touch, add a heart-shaped strawberry on top. You can do this by cutting a strawberry in half, and use a sharp knife to create a heart shape

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/brownie-and-strawberry-whipped-cream-parfaits/>