

Raspberry-Mascarpone Whip Brownie Parfaits

By Katie Goodman

➡ We all want to spend as much time as possible with our family and loved ones this time of year. Instead of fussing in the kitchen over the perfect dessert for that dinner party, try these simple parfaits. They are incredibly simple to make, with a beautiful presentation to boot.

The beauty of this recipe is that the brownie and the raspberry can be prepared ahead of time, so then when the time comes, you can just whip up the mascarpone layer and assemble. Feel free to simplify as you see fit or dress it up even more. It's your call!



Adapted from *Desserts 4 Today*

Ingredients

Serves 6

2 cups brownie chunks (about a third of an 8x8 pan)

18oz frozen raspberries, thawed

½ cup granulated sugar, divided

Zest of one orange

8oz mascarpone cheese

¾ cup heavy cream

1 tsp vanilla extract

Directions

Step 1: Cut your favorite brownies — either made from a box or homemade — into about ¾" to 1" cubes. Set aside.

Step 2: Combine the raspberries, orange zest, and ¼ cup sugar in a bowl. Stir until well-mixed, and set aside.

Step 3: In a medium bowl, combine the mascarpone, heavy cream, vanilla, and remaining ¼ cup of sugar. (I use powdered sugar because I like that you don't have any accidental sugar granules that don't dissolve, but it's not necessary.)

Beat the mascarpone mixture with an electric mixer until medium-firm peaks form.

Step 4: To assemble, place a few brownie chunks in the bottom of 6 individual dessert cups (small juice glasses work well for this). Top the brownies with about 2½ tablespoons of the mascarpone mixture, then with about 3 tablespoons of raspberries.

Repeat until all the elements have been evenly divided among the cups.

Step 5: You can also serve this in a large trifle bowl, but I think mini, individual servings are cute for entertaining.

Refrigerate until serving. Serve chilled.