



Makes up to 3 Servings

Use Chantal® Make & Take® 3 Cup Round Casserole w/ Lid,
1¾ Qt. Make & Take® Round Casserole w/ Lid
and 3 Piece Ring Bowl



Almond Cream with Fruit

Main Ingredients:

5 cups of sliced assorted fruit

1 container Marscapone cheese (small)

⅓ cup whipping cream

3 tablespoons powdered sugar

2 tablespoons sugar

2 tablespoons lemon juice

1 teaspoon almond flavoring

Almond slices



Almond Cream with Fruit



Preparation:

1. Stir together cheese with a small amount of whipping cream and set aside in the medium ring bowl.
2. In the large ring bowl beat whipping cream, powdered sugar and almond flavoring until peaks form. Add cheese mixture and stir gently.
3. Pour this into your 3 Cup Casserole, cover and refrigerate for at least 1 hour.
4. In the 1 $\frac{3}{4}$ Qt. Casserole stir together approximately 5 cups of sliced assorted fruit (any combination of strawberries, blueberries, kiwi, raspberries, peaches, etc.) with 2 tablespoons of sugar and 2 tablespoons of lemon juice.
5. Cover 1 $\frac{3}{4}$ Qt. Casserole with Make & Take lid and let stand for 15 to 20 minutes.
6. To serve, top fruit with almond cream from 3 Cup Casserole and sprinkle with almond slices.