

Raspberry Lemon Custard Parfaits

April 2014 by Camine Pappas

Prep time 2 hours

Serves 6

INGREDIENTS:

¼ C blackberries, rinsed and dried
¼ C sugar + 2 T sugar
2 T fresh squeezed lemon juice, divided
Lemon Custard pie filling (recipe from my Grandmother!)
1 ½ cups heavy whipping cream beaten to 3 cups or so
1 small container Greek yogurt
1 t vanilla
1 drop yellow food coloring
Lemon sliced thin
¼ C fresh pecan pieces



DIRECTIONS:

Make lemon filling as directed and cool. Take blackberries and the 2 T sugar and 1 T lemon juice and cook over medium heat for 10 minutes, stirring often. Set aside to cool. Whip the cream, add the ¼ C sugar and incorporate sugar. Then with a hand whisk, blend in the yogurt, lemon juice, vanilla and food coloring. In a small glass serving cup or parfait glass, cover the bottom third with the lemon custard. Then layer with the blackberry mixture. Then place the lemon cream on the top. Sprinkle with the pecans. To keep the lemon slices stiff for presentation, first slice very thin, roll in the 2 T sugar, then place on a paper plate and freeze. Takes about an hour or so. Then place on the dessert before serving for a sparkly and colorful garnish.

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