

**Shopping List:**

Zest and juice of 1 lemon

¼ cup powdered sugar

¼ cup dry white wine

1 ½ cup heavy whipping cream

1 cup cranberries, halved

1 cup blueberries, halved

1 Tbsp honey, warmed

1 ½ cups cookie crumbs (macaroons, sugar cookies, vanilla wafers, etc.)

**Cooking Instructions:**

In a 2 cup glass measuring cup, whisk together the zest and juice of the lemon, the powdered sugar and the wine. Cover and refrigerate, if necessary. In another mixing bowl, combine the cranberries and the blueberries. Drizzle with the honey and fold to coat. Measure out ¼ cup of the cookies into the bottom of each dessert glass. Top the cookies with ⅓ cup of the berries. Set the cups aside. Making sure your mixing bowl is clean and dry, pour the heavy whipping cream into the bowl and start beating, up to medium high speed. As the cream begins to thicken, carefully pour the juice/wine mixture into the bowl. Continue beating until just beginning to get medium to stiff peaks. Immediately pile the cream onto the berries in each dessert glass, sprinkling a pinch of cookie crumbs on top for garnish, and serve.