## **Cranberry Eton Mess**



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Recipe by: Laura Vitale

Serves 8 (Small Servings)

## **Prep Time: 10 minutes** Cook Time: minutes

## Ingredients

- \_\_1 cup of Heavy Cream \_\_8 Store Bought Meringues
- \_\_\_1 tsp of Vanilla Extract

2/3 cup of Homemade Cranberry Sauce (make sure its cold right out of the fridge)

1) Whip the cream with the vanilla until it develops soft peaks, then crush in the meringues and fold them in to combined them well.

2) Carefully fold in the cranberry sauce, dollop in your serving glasses and serve right away!

