

Eton Mess

Ingredients

12 oz Strawberries (hulled)
3 T Caster Sugar (plus 2 teaspoons)
1 c Heavy Cream
8 Meringue Cookies

Instructions

1. Place a third of the strawberries in a medium bowl and mash with a fork. Cut the remaining strawberries into quarters and add them to the bowl. Add 2 1/2 tablespoons and 1/2 teaspoon of caster sugar, and stir until well combined. Let sit for 10 minutes, stirring occasionally.
2. In a bowl of an electric mixer with whisk attachment, combine the heavy cream and 1 tablespoon of sugar. Beat on medium speed until soft peaks form.
3. Place 4 meringues in a sealable plastic bag and coarsely crush with a rolling pin. Fold into the whipped cream. Break the remaining meringue cookies into various-sized pieces.
4. In small clear cups layer the cream, strawberries, and broken cookies, creating as many

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layers as you want. Serve immediately or chill for up to 3 hours before serving.