

# Quick & Easy

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## THE COSTCO WAY

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### **Driscoll's® Red, White & Blue Parfait**

Makes 6 servings

#### **Ingredients:**

2 cups heavy cream  
½ cup confectioners' sugar  
1 Tbsp fresh lemon juice  
1 Tbsp lemon zest  
16 Lotus Biscoff® Cookies  
3 cups Driscoll's® Strawberries  
1½ cups Driscoll's® Blueberries

#### **Instructions:**

Pour heavy cream into a large bowl. Add sugar, lemon juice and lemon zest. Beat with an electric mixer until stiff peaks form.

Place cookies in a small, resealable plastic bag. Gently crush with a rolling pin. Set aside.

Cut 3 strawberries in half lengthwise. Reserve for garnish. Hull remaining strawberries. Cut into ½-inch cubes. In 6 (16 oz) mason jars or stemless wine glasses, layer whipped cream mixture, crumbled cookies, blueberries, whipped cream, crumbled cookies, diced strawberries, whipped cream and crumbled cookies. Garnish with reserved strawberry halves. Serve immediately or chill in the refrigerator for up to 4 hours.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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