

Blackberry Cheesecake Parfaits

This is more of a “How-to” and less of a “recipe”. There is just too big of a variable when it comes to what serving vessel you use to make these. What works for me may not work for you. There are not really exact measurements and you can be as creative as you like with the layers. Use each layer once or repeat layers as desired!

INGREDIENTS

Graham crackers, crushed or pureed into crumbs
Vanilla yogurt, Greek or regular
Cream cheese, softened
Blackberry jam (or whatever kind you like!)
Heavy cream
Confectioners' sugar
Fresh whole blackberries, washed and patted completely dry, for garnish
Annie's Bunny Grahams, for garnish {Easter Brunch!}
Mint leaves, for garnish (optional)

DIRECTIONS

Graham Crackers:

Add the crushed graham crackers to the bottom of each of your serving vessels. Push down lightly to create a sturdy foundation for these parfaits. The graham cracker crumbs should come up no more than 1/2 to 3/4-inch from the bottom of each glass. If you are using a wide serving glass, you'll only want the crumbs to come up no more than 1/4 to 1/2-inch or LESS!

Vanilla Yogurt:

The graham cracker layer gets topped with vanilla yogurt. This should be the LARGEST layer in your parfait. About three to four times the size of the graham cracker layer. Dollop it in carefully so as not to splatter it all over the sides of each glass.

Blackberry Cream Cheese:

The next layer is an even mixture of cream cheese and blackberry jam. Beat the these three ingredients together with a hand mixer. Dollop it over top of the vanilla yogurt. This layer should be about 1/4 to 1/3 the size of your vanilla yogurt layer.



Whipped Cream & Garnish:

The final layer is the whipped cream on top. For every 1 cup of heavy cream I add 1 heaping TBSP of confectioners' sugar. You can add more or less depending on how sweet you like your whipped cream. Beat the heavy cream and sugar together until the cream forms stiff peaks. DO NOT OVER WHIP!!! It will become butter-like! You can dollop or pipe the whipped cream on top. Garnish with a 1-2 whole blackberries and a bunny graham. A mint leaf tucked in there would look pretty too! If not using these for Easter you can choose to not use the bunny of course!