Raspberries and Cream
by: a Couple Cooks
Serves: 4

WHAT YOU NEED
1 pint raspberries
1 tablespoon granulated sugar
1 cup heavy whipping cream, chilled
2 tablespoons powdered sugar
½ teaspoon vanilla extract
⅓ cup pistachios, crushed

WHAT TO DO
Place a large bowl in the freezer to chill for a few minutes.
Place the raspberries in a small bowl; sprinkle them with 1 tablespoon granulated sugar and stir to combine. Let the berries marinade while making the whipped cream.
Combine 1 cup cream, 2 tablespoons powdered sugar, and ½ teaspoon vanilla extract in the chilled bowl. With a large whisk, whip the cream by moving the whisk back and forth quickly (try not to whisk in a circular motion). Whip to your desired thickness. (Tip: Place the bowl in the sink to whip the cream so that it is a bit lower than a table, which makes the whisking motion easier.)
To serve, layer the raspberries, cream and pistachios in small glasses or bowls.