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.