

## Raspberry & Lemon Ups Lavender Parfait



### Ingredients:

- 10 Girl Scout Lemon-Ups, crushed
- 1 cup heavy cream
- 1/2 cup unsalted butter, softened
- 1 1/2 cups powdered sugar
- 1/4 fresh Michigan raspberry puree (blend fresh raspberries and strain)
- 1 tsp vanilla extract
- Pinch of salt
- 2 tbsp lavender sugar (sugar blended with dried culinary lavender)

### Make Raspberry Buttercream:

- Beat butter until fluffy, then slowly add powdered sugar.
- Add raspberry puree, vanilla, and salt. Beat until smooth.

### Assemble:

- Sprinkle lavender sugar around the rim of the glass for a decorative, fragrant touch.
- Spoon a layer of crushed Lemon-Ups cookies into serving glasses.
- Pipe a swirl of raspberry buttercream on top.
- Repeat layers, finishing with buttercream
- Top with whole Lemon-Ups cookie for added impact!

*Created by Chef Jake Osburn, GSSEM culinary educator*