

Berries and Cream Cups — SCRAPS by Carolina Gelen

Serves 6 | Prep Time: 25 minutes | Cook Time: 25 minutes

Meringue Almond Cookies

- 4 egg whites
- 1/4 cup granulated sugar
- 1 cup powdered sugar
- 1 cup almond flour

Berries

- 1 1/2 pounds (675 g) fresh berries, such as strawberries, raspberries, etc.
- 2 tablespoons sugar

Whipped Cream

- 2 cups heavy cream
- 1/4 cup powdered sugar

Step 1

Heat the oven to 325°F (165°C). Line a baking sheet with parchment paper.

Step 2

Whip the egg whites to soft peaks. Gradually add 1/4 cup of granulated sugar to the egg whites, while whipping, in 2 batches. Add half of the sugar, whip until incorporated and repeat, beating the egg whites to stiff peaks, until glossy and sturdy.

Step 3

Sift in the remaining powdered sugar and almond flour. Using a silicone spatula, vigorously stir everything together until incorporated (no need to fold, just mix the ingredients together). Mix the batter until it goes from a fluffy stiff consistency to a loose, pourable one. Grab a dollop of the batter and pour it down in the bowl, if it's pouring in a continuous stream, it's ready.

Step 4

Pour the mixture in a piping bag. Pipe small coins on the baking sheet, leaving a little bit of space in between, about 1 cm or 1/2 inch. Bake for 20 to 25 minutes, or until they smell toasted and are brown around the sides. Set aside to cool.

Step 5

Combine the berries and sugar in a bowl, crush some of the berries and set aside to macerate.

Step 6

In the meantime, whip the cream and sugar to stiff peaks.

Step 7

Once the cookies are cooled, assemble everything in serving cups, alternating between cream, berries, and crushed cookies.