

FIREWORKS PARFAIT

Makes 4

- 4 pieces of *Eggsplosive Pound Cake*
- 1 cup blueberries
- 1 *White Sauce Eggsplosion*
- Whipped cream
- 1 cup raspberries
- 4 strawberries

WHITE SAUCE EGGSPLOSION

- 1/2 cup flour
- 1 cup whole milk
- 1 tablespoon cornstarch
- 1 cup heavy whipping cream
- 1 egg, beaten
- 1-1/4 teaspoon pure vanilla extract

- To assemble parfait, place 1 tablespoon of raspberries in the bottom of a parfait glass and cover with 2 tablespoons white sauce.

- Layer with a small piece of pound cake and cover with 2 tablespoons sauce.

- Top with 1 tablespoon of blueberries, whipping cream, and garnish with a strawberry.

- Combine sugar and cornstarch in a stainless steel bowl, mix well.

- Add egg and whip with wire whisk until well blended. Set aside.

- Heat milk, whipping cream, and vanilla extract stirring constantly until mixture begins to boil. Add a little of the hot milk mixture to egg mixture to temper the eggs. Then slowly combine both mixtures and return to stove. Cook on medium low heat stirring constantly with whisk until mixture begins to boil. Strain and cool.

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FOLD ALONG
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CUT ALONG
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