

# Easy Berry Panettone Stack Desserts

## Ingredients

### FRUIT TOPPING AND LAYERS

1 Pint Raspberries, rinsed and patted dry

1 Pint Blackberries, rinsed and patted dry

### HOMEMADE RASPBERRY WHIPPING CREAM

3 cups Heavy whipping cream

1 - 3 ounce Raspberry Gelatin

1 Packet of Vanilla (or 1 tsp of liquid vanilla extract)

1 cup Confectioner's sugar

### 'CAKE' PANETTONE LAYER

Leftover Panettone (12 rounds cut out from a 2 1/2" circle cutter)

## Instructions

Using a stand mixer, add in whipping cream, jello, vanilla, and confectioner's sugar.

Mix until stiffer peaks form (about 5-7 minutes).

Assemble the cakes starting with one circle panettone.

Coat with whipping cream, add a layer of berries.

Repeat with another panettone circle, more whipping cream, and berries.

Top with a final panettone circle and more whipping cream.

Use a spatula to coat the exterior edges, creating a mini cake look.

Garnish with sprinkles or additional berries.

Chill until ready to serve.

Tips: Use fewer layers for shorter cakes. Invert tupperware lids as a base to cover cakes.

Change the gelatin flavor to match your preference. Raspberries complement the citrus and raisins in panettone.