



Cut at the line for a 4x6 Recipe Card

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## ***Lemon Fluff Parfait***

(Other Sweets, None)

### Ingredients:

- 1 can sweetened, condensed milk
- 3/4 cup lemon juice
- 1 tsp lemon zest
- 1 tsp vanilla
- 1 1/2 cups cream
- 1/2 cup pistachios
- 1/2 cup shortbread cookies

### Directions:

Whisk the first four ingredients together until thoroughly mixed. Whisk the cream until medium (not quite firm) peaks form. Take 1/4 of the cream and whisk it into the lemon mixture to lighten/loosen it. Fold in the remaining cream and refrigerate for at least an hour. Meanwhile, crush pistachios and cookies with a rolling pin, until they are reasonably fine. These will be used for layering. When lemon fluff has chilled, layer it in dessert dishes or wine glasses with the nut/cookie mixture.

Return to the fridge for at least 3 hours before serving. Sprinkle top with berries or fruit if desired (pomegranate used here). Yield: 4-6 servings

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