



# Sparkle Kitchen

## Cloudberry Cream

### Ingredients

8 ounces ( $\frac{1}{2}$  pint) heavy whipping cream

$\frac{1}{2}$  cup cloudberry jam

additional sugar, to taste (optional)

### Directions

Pour the cream into the bowl of a stand mixer and whip until it's lovely and stiff—about 5 minutes. Then, add the jam and whip for about 30 seconds more. Now, taste the cream. If you like it, you're all done. If you want it sweeter, whip in extra sugar—a teaspoon at a time—until you're happy with it.

Eat your cloudberry cream by the spoonful, or use it anywhere you would normally use whipped cream.

**Enjoy!**