



Berry Pirouette

READY IN



270 min.

SERVINGS



5

CALORIES



659 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1.8 cups water boiling
- ☐ 2 packages raspberry gelatin (4-serving size each)
- ☐ 16 ounces boysenberries frozen thawed
- ☐ 2 cups whipping cream (heavy)
- ☐ 5.5 ounces grands flaky refrigerator biscuits tubular-shaped

Equipment

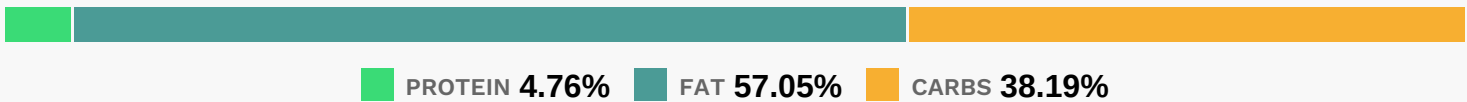
- ☐ food processor
- ☐ bowl

- ☐ frying pan
- ☐ knife
- ☐ blender
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Pour boiling water on gelatin in large bowl; stir until gelatin is dissolved. Reserve 3 to 5 berries for garnish.
- ☐ Place remaining berries in food processor workbowl fitted with steel blade or in blender container. Cover and process until smooth. Stir berries into gelatin. Refrigerate about 1 hour or until very thick but not set.
- ☐ Beat gelatin mixture with electric mixer on high speed about 4 minutes or until thick and fluffy; set aside. Beat 1 cup of the whipping cream in chilled small bowl on high speed until stiff; fold into gelatin mixture.
- ☐ Pour into springform pan, 9x3 inches. Refrigerate about 3 hours or until set.
- ☐ Run knife around edge of dessert to loosen; remove side of pan.
- ☐ Place dessert on serving plate. Beat remaining 1 cup whipping cream in chilled small bowl on high speed until stiff.
- ☐ Spread half of the whipped cream on side of dessert. Carefully cut cookies crosswise in half. Arrange cookies, vertically and with cut sides down, around side of dessert; press lightly.
- ☐ Garnish with remaining whipped cream and berries.

Nutrition Facts



Properties

Glycemic Index:12.8, Glycemic Load:12.47, Inflammation Score:-7, Nutrition Score:11.814347733622%

Nutrients (% of daily need)

Calories: 658.87kcal (32.94%), Fat: 42.77g (65.81%), Saturated Fat: 24.43g (152.69%), Carbohydrates: 64.43g (21.48%), Net Carbohydrates: 59.21g (21.53%), Sugar: 45.02g (50.02%), Cholesterol: 107.58mg (35.86%), Sodium:

299.27mg (13.01%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.03g (16.06%), Manganese: 0.63mg (31.72%), Vitamin A: 1487.04IU (29.74%), Folate: 87.24µg (21.81%), Fiber: 5.21g (20.85%), Vitamin B2: 0.32mg (19.08%), Vitamin E: 2.43mg (16.17%), Phosphorus: 148.23mg (14.82%), Vitamin K: 13.55µg (12.91%), Vitamin B1: 0.18mg (11.88%), Selenium: 7.25µg (10.36%), Iron: 1.84mg (10.22%), Vitamin D: 1.52µg (10.15%), Calcium: 94.88mg (9.49%), Vitamin B3: 1.78mg (8.91%), Copper: 0.16mg (8.22%), Potassium: 246.36mg (7.04%), Magnesium: 27.05mg (6.76%), Vitamin B5: 0.57mg (5.68%), Vitamin B6: 0.11mg (5.33%), Vitamin C: 3.38mg (4.1%), Zinc: 0.59mg (3.95%), Vitamin B12: 0.15µg (2.54%)