



# Let's Make Cranberry Fool w/Grand Marnier Whipped Cream

From Jenni Field

## What you need:

1 cup your favorite cranberry sauce, pureed  
smooth (if necessary)  
6 oz (3/4 cup) heavy whipping cream  
2 T powdered sugar  
1 T Grand Marnier  
pinch of fine sea salt

## What to do:

Stir the cranberry sauce well to loosen it up.  
Whip the cream, powdered sugar, Grand Marnier and salt to medium to medium-stiff peaks. Don't take it all the way to stiff peaks.  
Scrape the cranberry sauce into the bowl of cream and fold together just 2 or 3 times so you can still see bright white cream and bright red sauce.  
Serve in whatever lovely glasses you'd like.

## Other stuff to know:

Use your favorite orange liqueur or sub 1-2 drops orange oil. To rim your serving glasses with colored sugar, brush a little orange liqueur onto the rims to use as glue. Garnish with sugared cranberries if you like. You can also crumble some gingersnaps on top for textural contrast.

