

# Summer Berry Stacks



Serving 6



Cooking time 30min



Difficulty Easy

## Ingredients

- 2 packs of Walkers Shortbread Highlanders
- Mixed berries of your choice
- 300ml double cream, whipped
- 1 tbsp crème fraîche
- 1 vanilla pod
- 1-2 tsp agave syrup
- 1 tbsp icing sugar



## Method

- 1 Chop your berries into small pieces and set aside on a plate.
- 2 Split your vanilla pod and scoop out the beans.
- 3 Mix the vanilla beans with the agave syrup to make a syrup. Set aside.
- 4 Whip the double cream and gently fold in the crème fraîche and the vanilla bean agave syrup.
- 5 Open the packs of Walkers Shortbread Highlanders and lay out on a surface.
- 6 Top the shortbread with a generous tablespoon of whipped cream. Make sure you leave a few for lids to finish your stacks later.
- 7 Once the cream is on the shortbread top with your berries. Make sure they are thinly spread over the cream.
- 8 Get creative and stack up the layered shortbread rounds on top of each other, they can be 2 or 3 stacks high or more. Top some stacks with lids if you wish or decorate with berries and cream on top.
- 9 Then lightly dust some icing sugar over the tops of your stacks and serve immediately. Enjoy!