

Order the sentences

Berried treasure

Ingredients

- 1 8-ounce package cream cheese, at room temperature
- 1/2 cup heavy cream
- 1/2 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chocolate-hazelnut spread (such as Nutella)
- 2 cups raspberries (1 pint)
- Short bread cookies, sliced baguette or ladyfingers, for serving

Directions

(2) Spoon 1/4 cup chocolate-hazelnut spread each into two 12-ounce glass or plastic jars and smooth to make an even layer.

(1) Beat the cream cheese, heavy cream, sugar and vanilla in a bowl with a mixer until light and fluffy, about 3 minutes.

(3) Divide half of the cream cheese mixture between the 2 jars, then top each with a handful of raspberries.

(5) Serve with cookies or baguette slices, or cover the jars with lids and pack them to go. (The spread can be made the night before; cover, refrigerate and return to room temperature before serving.)

(4) Repeat with the remaining chocolate-hazelnut spread, cream cheese mixture and raspberries.