

Berry Cinnamon Refrigerator Bars

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Printable Recipe:

Ingredients:

2 cups heavy cream

¼ cup powdered sugar

1 tsp strawberry extract

½ cup mini chocolate chips

1 box cinnamon graham crackers

12 oz strawberries, rinsed, hulled and sliced

6 oz raspberries, rinsed and halved

2 TBSP brown sugar

2 TBSP Cinnamon Roll Vodka, can substitute water

Directions:

*Mix the strawberries, raspberries, brown sugar and vodka (or water). Set aside.

*Beat the heavy cream until soft peaks form. Add the powdered sugar and strawberry extract and beat until stiff peaks hold. Fold the mini chocolate chips into the whipped cream.

*Place 1/3 of the cinnamon graham crackers in a single layer into the bottom of a 9 X 13 baking dish. Break the crackers into whatever size pieces you need to cover the bottom of the dish.

*Spread 1/3 of the whipped cream mixture onto the graham crackers, followed by half of the fruit mixture, reserving the liquid from the fruit. Repeat with another layer of graham crackers, another 1/3 of the whipped cream and the remaining fruit. Top with the final layer of graham crackers and the final third of the whipped cream. Drizzle the top with the reserved liquid from the berries.

*Cover tightly and refrigerate for 4 hours or overnight before cutting.