

BERRY TULIPS

Makes 12 servings



12 sheets	phyllo dough (thawed if frozen)
1/2 cup (125 ml)	butter , melted
1 cup (250 ml)	whipping cream
1 cup (250 ml)	canned custard
2 cups (500 ml)	fresh berries

Using six sheets of phyllo dough, brush each sheet with melted butter, stacking one on top of the other. Cut buttered sheets lengthwise in half and then crosswise into thirds, to give 6 stacked pieces. Press each piece firmly into a muffin cup. Repeat with remaining phyllo dough. Bake at 350° F/180°C for about 10 minutes or until golden brown. Cool for 10 minutes, remove from muffin pan and complete cooling on rack. Whip Cream until light, fold in custard. Spoon into “tulips.” Top with berries. Refrigerate until ready to serve.

Recipe courtesy of Dairy Farmers of Canada.