

Berries with Creamy Vanilla Sauce



Berries

Ingredients:

- 2 pints fresh Berries
- 2 cups Cointreau

Directions:

- Place berries in a shallow bowl and cover with Cointreau.
- Stir to combine well.
- Cover and refrigerate.

Creamy Vanilla Sauce

Ingredients:

- 16 oz Cream Cheese, softened
- 1 lb powdered Sugar
- 2 tsp Vanilla extract
- 2 cups heavy Whipping Cream

Directions:

- Combine cream cheese, sugar, and vanilla in a blender.
- Pour in cream and continue mixing until well blended.
- Serve sauce over berries.