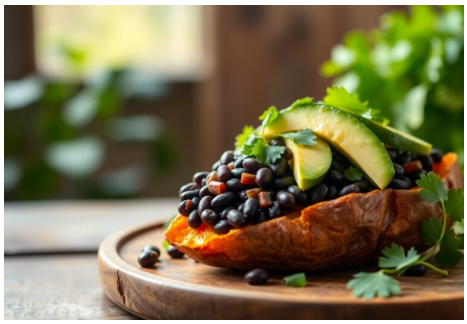
Easy Strawberry Cherry Parfait with Whipped Cream and Cookie Crumbs

Strawberry and Cherry Dessert Parfait (Fresh, Creamy, and Beautifully Layered)



TIME	PRINT	SAVE	SOURCE
20 min	Recipe Card	PDF	ChefManiac

INGREDIENTS

- 1 cup fresh strawberries, sliced
- ‰ cup cherries, pitted (some halved, some whole for garnish)
- ‰ cup plain or strawberry yogurt (or whipped cream)
- ‰ cup whipped cream
- … cup crushed cookies or sponge cake crumbs
- 2 tbsp honey or strawberry syrup
- 1 handful almonds
- Pink macarons (for garnish)
- Extra whipped cream (for garnish)
- Whole cherries with stems (for garnish)
- Extra strawberries (for garnish)
- Edible glitter or sprinkles (optional)

DIRECTIONS

1. Start with crunch: Add crushed cookies or cake crumbs to the bottom of a clear dessert glass. Drizzle lightly with honey or syrup.
2. Add cream layer: Spoon a layer of yogurt or whipped cream over the crumbs.
3. Layer fruit: Arrange sliced strawberries and cherries along the inside of the glass for a decorative look. Sprinkle with almonds.
4. Repeat: Continue layering crumbs, cream, and fruit until the glass is filled.
5. Finish beautifully: Top with a generous swirl of whipped cream. Garnish with macarons, whole cherries, extra strawberries, and almonds.
6. Optional sparkle: Dust with edible glitter or sprinkles. Serve immediately.

SWAPS & NOTES

Cookie crumbs: Graham crackers, shortbread, vanilla wafers, or leftover cake all work beautifully.

Yogurt vs whipped cream: Yogurt adds tang and lightness; whipped cream makes it more decadent.

Nut-free option: Skip almonds or replace with toasted coconut.

Sweetness control: If your fruit is very sweet, reduce or skip the honey/syrup drizzle.

TIPS FOR SUCCESS

Half the beauty of this dessert is seeing the layers.

Too much moisture can make the crumbs soggy.

Spoon cream along the inside edge to keep layers neat.

Serve right away for the best texture contrast between creamy and crunchy.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/easy-strawberry-cherry-parfait-with-whipped-cream-and-cookie-crumbs/