



## Raspberry and Balsamic Parfaits

- 2 cups fresh raspberries (8 ounces)
- 3 tablespoons Raspberry [balsamic vinegar](#) (aged for 5 to 10 years)
- 1/3 cup [turbinado sugar](#) (recommended: Sugar in the Raw)
- 1 cup mascarpone, at room temperature (8 ounces)
- 1/4 cup sour cream, at room temperature
- 3 tablespoons honey
- **Directions**
- Line a small baking sheet with parchment or wax paper. Spray with [cooking spray](#) and set aside.
- In a small bowl, carefully toss the [raspberries](#) and vinegar together. Let the mixture stand for 15 minutes.
- Heat a 10-inch nonstick skillet over medium heat. Add the sugar and cook, stirring occasionally, until the sugar melts, about 5 minutes. Pour the sugar onto the prepared baking sheet and allow to cool, 5 to 10 minutes (the sugar will be hot). When cool enough to handle, crumble into small pieces.
- In another small bowl, mix together the [mascarpone cheese](#), sour cream, and honey until smooth.
- Spoon the raspberry mixture into 4 (8-ounce) glasses. Dollop the mascarpone mixture on top. Sprinkle with the crumbled sugar and serve.