

Huckleberry Mess

<http://userealbutter.com/2015/03/01/huckleberry-meringue-whipped-cream-mess-recipe/>

4 large [huckleberry \(or plain\) meringues](#)
huckleberry (or blueberry) sauce
whipped cream

huckleberry sauce

1 1/2 cups huckleberries, fresh or frozen (or use blueberries)
2 tbsps lemon juice, fresh
3 tbsps sugar

whipped cream

1 1/2 cups heavy whipping cream, very cold
1 tbsp sugar
1 tsp vanilla extract
1/4 tsp almond extract

Make the meringues well ahead of time because they require about 4 hours in the oven and about an hour to cool. They can be made up to a few days ahead as long as you can keep the meringues in a dry environment.

Make the huckleberry sauce: Place the berries, lemon juice, and sugar in a small saucepan over medium heat. As liquid begins to form at the bottom of the pan, stir the sauce to help dissolve the sugar. Continue to stir until the liquid begins to boil (a few minutes depending on how frozen the berries are). Reduce to a simmer and let the sauce simmer for a few minutes until the liquid runs like a thin syrup (it will thicken as it cools). Remove from heat and let cool.

Whip the cream: Place the whipping cream, sugar, vanilla extract, and almond extract in a bowl. Whip with a whisk attachment or beaters until medium peaks.

Assembly: Divvy the whipped cream, meringues, and huckleberry sauce among four bowls. Serve immediately. Serves 4.