

Chocolate Cherry Parfaits

- 1 pound fresh Idaho dark sweet cherries, pitted and cut in half
- 12 chocolate cream-filled cookies (Oreo type)
- 4 ounces cream cheese, softened
- 1 cup heavy whipping cream
- 3 tablespoons cocoa powder
- ¼ cup powdered sugar
- 1 teaspoon vanilla



Break cookies into pieces, then put it blender or food processor and pulse into crumbs. Set aside. In large mixing bowl whip cream. Add cocoa, powdered sugar and vanilla. Beat in cream cheese until well blended and smooth. To assemble, in each of 4 individual clear glasses, bowls or cups layer ingredients beginning with a layer of chocolate cookie crumbs (pack down slightly), a layer of fresh cherries, a layer of chocolate whip cream mixture. Repeat each layer ending with cream mixture on top. Garnish with fresh cherry on stem.