

## **Blueberry Fool**

2 cups blueberries, frozen thawed or fresh

2 Tbls. fresh lemon juice (from 1 lemon)

Scant  $\frac{1}{4}$  tsp. ground cinnamon

7 Tbls. sugar, divided

$\frac{1}{4}$  tsp. coarse salt

2 cups heavy cream

Combine blueberries, lemon juice, cinnamon, 4 tablespoons sugar, and salt in a medium saucepan and bring to a boil over high heat.

Reduce heat and simmer until blueberries burst and become very soft, about 8 minutes.

Transfer mixture to a food processor and puree.

Pour into a fine sieve set over a bowl, stirring and pressing on solids to remove as much liquid as possible.

Discard solids and refrigerate puree until cold and thickened slightly, at least 1 hour, covered with plastic wrap, up to 1 day.

Whisk or beat cream with remaining 3 tablespoons sugar to soft peaks in a large, wide bowl.

Drizzle puree evenly over cream and fold cream over puree twice with a large rubber spatula or wooden spoon just until puree is streaked throughout cream (do not overmix).

Transfer to a medium serving bowl or individual serving dishes and refrigerate until set, at least 2 hours and, covered with plastic wrap, up to one day.

Serve cold