



Smooth Like Red Velvet Parfaits

Easy to make and delightfully delectable thanks to creamy Bison Sour Cream, these red velvet cake parfaits are perfect for a romantic dinner with your special someone or a fun Valentine's Day gathering. Feel free to use elegant glassware or plastic cups, depending on the occasion.

Servings	Prep Time	Cook Time	Total Time
6-12	20m	25m	45m

Ingredients

- ½ cup Bison Sour Cream
- 1 red velvet cake mix
- 3 eggs
- 2 cups powdered sugar
- ⅓ cup vegetable oil
- ¾ cup half and half
- 1 cup water
- 8 oz cream cheese, softened
- 4 Tbsp butter
- ¼ cup milk
- ½ tsp vanilla extract

Instructions

1. Preheat oven to 350°F. Coat 9x13 baking pan with non-stick spray.
2. Combine cake mix, eggs, vegetable oil, and water in a bowl. Beat until smooth, then transfer batter to baking pan.
3. Bake for 22-25 minutes, or until toothpick inserted comes out clean. Once done, set the pan aside to cool.
4. Combine cream cheese, half and half, and butter in a bowl. Beat mixture while gradually adding powdered sugar. Once smooth, beat in Bison Sour Cream, milk, and vanilla extract to complete the custard.
5. Crumble cake into small pieces. In your serving glasses, alternate a layer of cake with a layer of custard. Add whipped topping, chocolate, sprinkles, or other preferred topping.
6. Refrigerate, serve, and enjoy!

