

Strawberry Shortcake Shooters

Simple and fresh, these bite-sized strawberry shortcake shooters are a fun take on a classic recipe.

Perfect Summer dessert! Simple easy no cooking involved! I used fresh strawberries instead of frozen and used real whipped cream. Rather than the cake being the top layer I opted to keep the whip cream on top to keep the cake moist and fresh. I like the lighter angel food cake in a trifle over a pound cake or yellow cake. This is great to whip up for a cook-out and elegant enough to serve to guests.

Easy when you just need something easy to do and want a dessert. The strawberries make the whole dessert when you use fresh. I cut up the pound cake into 1" pieces and used canned whip cream because we like the real whipped cream taste over the frozen type.

No bake cheesecake recipe:

Take 12 oz (1 1/2 block) cream cheese at ROOM TEMP and mix until fluffy (about 2-3 minutes).

Add in about 2 cups powdered sugar and mix.

Add in 1 -2 tsp vanilla extract.

Strawberry syrup recipe:

puree about 10 medium-size strawberries.

Add in 1/2 cup sugar.

Boil on the stove for about 10 minutes.

take 1 tablespoon corn starch and mix with 1 tablespoon cold water. Add into a boiling strawberry.

Cool before use.

whipped cream recipe:

1 cup heavy whipping cream per 1 tablespoon of pudding mix.

Add powdered sugar in to the sweetness level you like.

I did 5 cups heavy whipping cream and 5 tablespoon of pudding mix with 2 cups powdered sugar. Enjoye!