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Strawberry Shortcake Crumble

Introduction

Strawberry Shortcake Crumble is a delightful, no-bake dessert that perfectly combines the

fresh taste of strawberries with a rich, crumbly topping. This recipe is simple and quick, making it an ideal choice for gatherings or a sweet treat any day of the week. With layers of whipped cream and a buttery crumb mixture, each bite delivers a burst of flavor that is both refreshing and satisfying.

Detailed Ingredients with measures

- Fresh strawberries, sliced (4 cups)
- Granulated sugar (1/4 cup)
- Cream cheese, softened (8 oz)
- Heavy whipping cream (1 cup)
- Powdered sugar (1/2 cup)
- Vanilla extract (1 teaspoon)
- Graham cracker crumbs (1 1/2 cups)
- Unsalted butter, melted (1/2 cup)

Prep Time

The preparation time for this Strawberry Shortcake Crumble is approximately 20 minutes. This includes the time taken to prepare the strawberries and mix the ingredients for the crust and filling.

Cook Time, Total Time, Yield

This recipe does not require cook time since it is a no-bake dessert. The total time, from preparation to serving, is approximately 20 minutes. The recipe yields about 8 servings, making it perfect for sharing with family and friends.



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Detailed Directions and Instructions

Step 1: Prepare the Strawberries

Wash and slice the strawberries. If they are large, cut them into smaller pieces for easier mixing and distribution in the dessert.

Step 2: Sweeten the Strawberries

In a bowl, mix the sliced strawberries with sugar. Allow them to sit for about 15-20 minutes so they can release their juices, creating a sweet syrup.

Step 3: Whip the Cream

In another bowl, use a hand mixer or stand mixer to whip the heavy cream until it forms stiff peaks. This should take about 3-5 minutes.

Step 4: Combine the Cream and Cream Cheese

In a separate bowl, beat the cream cheese until smooth. Gradually fold in the whipped cream until well combined, creating a light and fluffy mixture.

Step 5: Assemble the Dessert

In a serving dish or individual cups, layer the bottom with the sweetened strawberries, followed by the cream cheese mixture. Repeat the layers until all ingredients are used, finishing with the cream mixture on top.

Step 6: Prepare the Crumble Topping

In a bowl, mix together crushed graham crackers, melted butter, and a bit of sugar until the mixture is crumbly. Sprinkle this mixture generously on top of the assembled strawberry layers.

Step 7: Chill the Dessert

Cover the dessert with plastic wrap and refrigerate it for at least 2-4 hours, or overnight, to allow flavors to meld and the dessert to set properly.

Step 8: Serve

Serve the dessert chilled, garnished with additional strawberries or whipped cream if

desired.

Notes

Note 1:

For a different flavor, you can mix in a splash of vanilla extract or lemon juice into the cream cheese mixture.

Note 2:

Feel free to substitute or add other fruits, such as blueberries or raspberries, for a mixed berry shortcake version.

Note 3:

The crumble topping can be adjusted based on personal preference. You can add nuts or oats for added texture.

Note 4:

This dessert is best enjoyed within a couple of days as the crumble topping may soften over time.



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Cook techniques



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