



Strawberry Shortcake Crumble



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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.

See also [Classic Margherita Pizza](#)

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

Chilling Ingredients

Cooling your ingredients prior to assembly enhances the texture and flavor of the dessert.

See also Mango Sago Pudding

No-Bake Method

Utilizing a no-bake approach saves time and keeps the dessert light and refreshing, making it perfect for warm weather.

Layering for Visual Appeal

Layering the ingredients thoughtfully not only enhances the aesthetics but also allows the flavors to meld beautifully.

Using Fresh Strawberries

Opt for fresh strawberries to ensure the best taste and texture in your crumble.

Creating the Crumble Topping

Combine butter, brown sugar, and flour to achieve a crumbly texture that complements the cream and strawberries.

FAQ

Can I use frozen strawberries instead of fresh?

Yes, but fresh strawberries provide better texture and flavor.

How long can this dessert be stored in the fridge?

It can be stored in the refrigerator for up to 2 days but is best served fresh.

Is there a gluten-free option for the crumble topping?

Yes, you can substitute regular flour with gluten-free flour.

Can I add other fruits to the recipe?

Absolutely, feel free to mix in other berries or fruits for added flavor.

What can I use instead of heavy cream?

You can use coconut cream or a whipped topping for a lighter alternative.



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Conclusion

The strawberry shortcake crumble is a delightful, no-bake dessert that's perfect for any occasion. With its fresh strawberries and creamy layers, this treat is sure to impress your family and friends. Its simplicity and delicious flavors make it a go-to recipe for satisfying your sweet tooth without the fuss of baking.

More recipes suggestions and combination

Tropical Fruit Parfait

Layer coconut whipped cream with mango, kiwi, and pineapple for a refreshing tropical twist.

Chocolate Raspberry Delight

Combine rich chocolate mousse with fresh raspberries and a crumble topping for a decadent dessert.

See also Halva Cheesecake

Mixed Berry Delight

Use a variety of berries such as blueberries, blackberries, and strawberries for a colorful and flavorful treat.

Lemon Vanilla Curd Crumble

Swap strawberries for a zesty lemon curd layer, adding a refreshing taste to the crumble.

Peach Melba Crumble

Incorporate ripe peaches and raspberry sauce for a delightful summer dessert.

Nutty Granola Crunch

Add a crunchy layer of nutty granola for an extra texture and flavor contrast to your dessert.



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