

Foodnity Recipes

Easy Strawberry Fluff – Creamy Dessert

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 1 cup heavy cream, chilled
- [ ] 3 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp fresh lemon juice
- [ ] Pinch of salt

Optional Extras

- [ ] 2 tbsp cream cheese, softened
- [ ] Fresh mint leaves for garnish

Instructions

1. Wash the strawberries, hull them, then blend with lemon juice until smooth; set aside.
2. In a chilled bowl, whisk the heavy cream with powdered sugar, vanilla, and a pinch of salt until soft peaks form.
3. If using, fold the softened cream cheese into the strawberry puree gently before adding the whipped cream.
4. Fold the whipped cream into the strawberry mixture in two batches, using a spatula and a lifting motion to keep it airy.
5. Taste and adjust sweetness if needed; spoon into serving glasses and chill briefly if desired.
6. Garnish with a whole strawberry or a mint leaf, and serve immediately.

Nutrition per serving

210 kcal	3 g	12 g
Calories	Protein	Fat

Tips & notes

- If the mixture looks too runny, add a little extra powdered sugar to thicken.
- For extra zing, add a splash of strawberry soda just before serving.
- Avoid over-whipping the cream; you want soft peaks, not butter.