

Foodnity Recipes

Strawberry Cream Soda – Cool Summer Refreshment

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] 2 tbsp simple syrup (adjust to taste)
- [ ] 1 tsp fresh lemon juice
- [ ] 1/4 cup heavy cream
- [ ] 1 tsp vanilla extract
- [ ] 1 cup chilled club soda

Instructions

1. Wash the strawberries, hull them, and place in a bowl; mash lightly with a fork to release some juice.
2. Add simple syrup and lemon juice to the mashed strawberries; stir gently and taste—adjust sweetness if needed.
3. Whisk the cream with vanilla until just combined; set aside.
4. Divide the strawberry mixture into four glasses, then pour chilled club soda over each, stirring just once to keep the fizz.
5. Top each glass with a swirl of the vanilla-cream mixture, garnish with a whole strawberry, and serve immediately.

Nutrition per serving

140 kcal	2 g	22 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chill, freeze the glasses for 10 minutes before serving.
- If strawberries are very sweet, you may omit the simple syrup entirely.
- A quick tip: add a pinch of salt to the strawberry puree to deepen the flavor.