

Foodnity Recipes

Strawberry Sandwich Recipe

10 min	10 min	2
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 8 slices soft sandwich bread
- [ ] 2 cups fresh strawberries, washed and sliced
- [ ] 2 tbsp unsalted butter, softened
- [ ] 1 tbsp honey (optional)
- [ ] 1 tsp lemon zest
- [ ] Pinch of sea salt

Optional Add-Ons

- [ ] 2 tbsp whipped cream
- [ ] Thin spread of cream cheese

Instructions

1. Lightly toast the bread slices until just golden; this takes about 1-2 minutes per side.
2. While the bread is still warm, spread a thin layer of butter on each slice; if you like, drizzle a little honey over the butter for extra sweetness.
3. Arrange the sliced strawberries evenly over four of the bread slices, sprinkling a pinch of salt and lemon zest as you go.
4. Top each strawberry-laden slice with the remaining bread, butter-side down, gently pressing to adhere.
5. If desired, add a dollop of whipped cream or a thin spread of cream cheese on the side; serve immediately.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the strawberries are very juicy, pat them dry with a paper towel before layering.
- For a richer flavor, use browned butter instead of plain butter.
- A light dusting of powdered sugar adds a decorative finish without altering taste.