

Foodnity Recipes

# Strawberry Shortcake Cups – Easy Dessert Recipe

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| **15 min** Prep time | **10 min** Cook time | **25 min** Total time |
| **8** Servings | **Easy** Difficulty | **American** Cuisine |

## Ingredients

### Shortcake Base

- [ ] 1 1/2 cups shortcake mix (or biscuit mix)
- [ ] 1/4 cup melted butter
- [ ] 2 tbsp powdered sugar

### Fruit Layer

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 1 tsp lemon juice

### Whipped Cream

- [ ] 1 cup heavy whipping cream, chilled
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

## Instructions

1. In a bowl, combine shortcake mix, melted butter, and powdered sugar until the mixture resembles coarse crumbs.
2. Press the crumb mixture firmly into the bottoms of 8-cup silicone molds or muffin tins, creating a flat base.
3. Place the molds in the refrigerator for about 5 minutes to set the base.
4. While the base chills, whisk together heavy cream, powdered sugar, and vanilla until soft peaks form.
5. Toss sliced strawberries with lemon juice and a pinch of sugar, then let them sit for 5 minutes.
6. Layer the strawberry slices over each shortcake base, then top with a generous dollop of whipped cream.
7. Garnish with a tiny leaf of mint or a drizzle of honey if desired, and serve immediately.

### Nutrition per serving

| 210 kcal | 3 g | 22 g | 12 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer a sweeter base, increase powdered sugar by one tablespoon.
- For extra flavor, stir a pinch of ground cinnamon into the shortcake mixture.
- The cups can be frozen once assembled; thaw in the fridge before serving.