



Strawberry Cream Recipe

This strawberry cream is easy to make and is delicious! It can be used with many different things!

Equipment



- Blender

Ingredients



- 1/2 cup strawberry powder (1.2 oz bag of freeze-dried strawberries)
- 1 1/2 cup powdered sugar
- 2 cups heavy whipping cream (1 pint)
- 2 tsp vanilla extract

Instructions



1. In a food processor or blender chop up the freeze-dried strawberries into a fine powder. You should get about 1/2 cup if you use a whole 1.2 oz. bag of freeze-dried strawberries.
2. Add in the powdered sugar, then the heavy whipping cream, and then the vanilla extract in that order.
3. Quickly mix, then scrape down the sides.
4. Continue to mix until the mixture thickens. Should be about 1 minute or so.
5. The strawberry cream is ready to use! Store any leftovers in the refrigerator. Should last up to 4 days in the refrigerator or 2-3 months in the freezer.