



## Strawberry "Short Cake"

Orange flavored chocolate and fresh strawberries create a mouth watering and refreshing desert.

### Whip Cream

To 16 oz chilled heavy cream, add the following:  
A pinch of salt  
3 tsp vanilla  
2-3 Tblsp sugar, fructose or honey.

In a chilled bowl, whip the cream mixture with an electric mixer until fluffy.



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### Directions

Slice a fresh croissant in half. Using a fine grater, shave a square or two of orange peel flavored chocolate over the two open halves of the croissant.

Spread two tablespoons of Fruit-Eze™ over the bottom half of the croissant. Spread a layer of whipped cream over the Fruit-Eze™ layer. Add slices of fresh strawberries, and top with a spoonful of whipped cream and the other half of the croissant. Or, assemble as two "open faced" halves.

One short cake provides one adult with one daily serving of Fruit-Eze™ fruit blend (two tablespoons). You can adjust the amount of Fruit-Eze™ used.

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