

Strawberry Shortcake Skewers

Recipe By Yossi and Malky Levine



Cooking and Prep:  40
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Serves:  6

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Pescetarian, Vegetarian

Source: Mehadrin Dairy

It's hard to say "no" to a slice of strawberry shortcake. Add the dairy creaminess and enticing presentation and this dessert is bound to be irresistible.

Ingredients (14)

Cake

- 2 eggs
- 1 and 1/4 cups sugar
- 2 tablespoons lemon juice
- 1 teaspoon **Gefen Vanilla Extract**
- 2 and 1/2 cups flour
- 3 teaspoons **Haddar Baking Powder**

- 8 ounces Mehadrin Plain Greek Yogurt
- 1 and 1/4 sticks Mehadrin Butter, melted
- 1/2 cup oil
- fresh strawberries

Cream

- 8 ounces J&J cream cheese
 - 1 cup confectioners' sugar
 - 1/2 stick Mehadrin Butter
 - 1 cup frozen strawberries
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Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. Whisk eggs and sugar until pale, thick and creamy (four to five minutes). Add lemon juice and vanilla extract. Beat for another minute.
3. In a separate bowl, sift flour and baking powder, and fold into egg mixture.
4. Add yogurt, butter, and oil.
5. Pour batter into lined cookie sheet. Bake for 25 minutes.

Note:

Check with your *rabbi* about how to check strawberries for bugs. Click here for a [summary of the bug-checking policies](#) used by our partner, OU Kosher.

Prepare the Cream

1. For the cream, mix cream cheese, sugar, and butter until combined. Add frozen strawberries and blend until thick and creamy.

To Assemble

1. Cut the cake into one-inch squares. Stick one square of cake into a skewer, then add some cream, and stack with a strawberry. Repeat.
2. Add a bit of milk, one tablespoon at a time, to the remaining cream to create a drizzle sauce.

Tip:

Assemble before serving.