



RECIPE | BERRIES

MINI HALLOWEEN STRAWBERRY SHORTCAKES



85 min

45 min
PREP.

40 min
COOKING



6



easy

INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, chopped & divided

16 oz vanilla icing

1 large egg

4 oz white chocolate melting wafers

1 cup confectioners' sugar

1 ½ cups all-purpose flour

8 tbsp unsalted butter, at room temperature

2 ½ tbsp granulated sugar

1 tbsp coconut oil

2 ½ tsp vanilla extract, divided

2 tsp baking powder

1 ½ tsp lemon juice

½ tsp baking soda

½ tsp salt

Cupcake tin

Skull mold



DIRECTIONS

- 1 Preheat the oven to 350°F.
- 2 Add the white chocolate melting wafers and coconut oil to a microwave-safe bowl. Microwave in 30-second intervals, stirring between each, until melted and smooth.
- 3 Pour the chocolate mixture into the skull mold and tilt to swirl the chocolate around until coated entirely. Refrigerate until set for 30 minutes.
- 4 Whisk together the flour, baking powder, baking soda, and salt in a medium bowl.
- 5 Beat the butter in a large bowl with an electric mixer on medium speed until pale yellow. Add the confectioners' sugar and beat on low to combine, then beat on high until light and fluffy.
- 6 Scrape down the sides of the bowl and add 1 tablespoon vanilla and the egg, mix to combine. Gradually add the flour mixture & mix on low speed.
- 7 Divide batter into the prepared cupcake pan. Bake 35 minutes & transfer to a rack to cool.
- 8 Ice cupcakes and position the skull in the center.
- 9 Set aside ¼ cup of strawberries for garnish. Add the remaining strawberries & granulated sugar to a small saucepan over medium heat. Cook, stirring occasionally, until mixture has thickened. Remove from the heat and stir in lemon juice & remaining vanilla.
- 10 When ready to serve, pour the strawberry sauce over the center of the chocolate skull and garnish with berry slices.

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Pro Tip: For even more impact, add desired food coloring to icing.

