



Berry-Licious!

Berry Ice Cream

Ingredients

- 2 cups Coconut Milk
- 2 cups French Vanilla Creamer (non-dairy)
- 1/2 cup honey
- 1 tsp vanilla extract
- 2 Tbsp cornstarch
- 2 cups frozen berries



Directions

1. Place milk and creamer in a medium saucepan and whisk in honey.
2. Bring mixture to a simmer over medium heat and simmer for 5 minutes.
3. Remove from heat and remove about 1/4 cup from the pan and whisk it together with the cornstarch in a small bowl.
4. Whisk the cornstarch mixture back into the pan, cover and let the mixture infuse for 20 minutes.
5. Cool completely.
6. In a blender, chop up frozen fruit with a small amount of milk.
7. Add vanilla extract and fruit to the milk mixture.
8. Process in an ice cream maker according to manufacturer's instructions.

Strawberry Shortcake Cupcakes

Ingredients

Cupcakes

- 1 pkg Betty Crocker® SuperMoist® vanilla or French vanilla cake mix
- 1 pkg (family size) vanilla instant pudding and pie filling mix
- ¼ cup of wine
- ¼ cup water
- ½ cup coconut oil
- 1 teaspoon Vanilla extract
- 3 eggs (I use Egg Beaters)
- 1 small container of sour cream
- 1 cup strawberries & cream or sweetened strawberries, puréed





Frosting

One 16 ounce container of Cool Whip (I used Lite)
1 pkg (family size) vanilla instant pudding and pie filling mix
1 cup of milk (I used 1%)
1 cup strawberries & cream or sweetened strawberries, puréed

Directions

Cupcakes

Heat oven to 350°F (325°F for dark or nonstick pans).

Place paper baking cup in each of 24 regular-size muffin cups.

In large bowl, beat cake mix, pudding mix, wine, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Fold in sour cream. Stir in strawberry purée. Divide batter evenly among muffin cups.

Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely.

(Optional) Fill with vanilla pudding.

Frosting

Mix the pudding and the milk until smooth. When completely mixed, fold in the whipped cream and strawberry purée until there are no streaks. Frost cupcakes and top with strawberry slice. (Optional) Sprinkle with pink or red sugar crystals.