

Choco Fever Dream

Strawberry Shortcake Ice Cream Recipe

20 min Prep time	**20 min** Total time	**4** Servings
Medium Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Ice Cream Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 2 tsp vanilla extract

Strawberry Mix

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 2 tbsp sugar
- [ ] 1 tsp lemon zest

Shortcake Crumbs

- [ ] 1 cup all-purpose flour
- [ ] 1/4 cup butter, chilled and diced
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] Pinch of salt

Instructions

1. In a saucepan, combine cream, milk, and sugar; heat gently until sugar dissolves, then remove from heat and stir in vanilla. Let cool to room temperature.
2. While the base cools, blend strawberries with sugar and lemon zest until smooth; set aside.
3. For the crumbs, toss flour, sugar, baking powder, and salt; cut in butter until mixture resembles coarse crumbs, then bake at 350°F for 10-12 minutes. Cool and crumble.
4. Fold the strawberry puree into the cooled ice-cream base, then gently stir in shortcake crumbs. Transfer to a shallow container, cover, and freeze, stirring every 30 minutes for the first 2 hours.
5. When the ice cream is firm but scoopable, add a handful of fresh strawberry slices for extra burst, then freeze until fully set.

Nutrition per serving

280 kcal	4 g	24 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a creamier texture, chill the mixing bowls before use.
- If the mixture looks grainy, blend it briefly to smooth out sugar crystals.
- You can swap the shortcake crumbs for crushed graham crackers for a different flavor.