

Choco Fever Dream

Strawberry Shortcake Sushi Rolls

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Base

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup milk
- [ ] 2 large eggs
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract

Filling & Frosting

- [ ] 1 pint fresh strawberries, sliced thin
- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp heavy cream (optional, for thinner frosting)
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a 9×13-inch baking pan and line it with parchment.
2. In a bowl whisk flour, sugar, baking powder, and salt. In another bowl combine milk, eggs, melted butter, and vanilla; then blend dry ingredients until just combined.
3. Spread batter evenly in the pan and bake for 12-15 minutes, until a toothpick comes out clean. Let the cake cool completely, then trim to a 12×12-inch square.
4. While the cake cools, whip cream cheese with powdered sugar, lemon zest, and a splash of heavy cream until smooth.
5. Lay the cake sheet on parchment, spread a thin layer of frosting, and arrange strawberry slices in a overlapping pattern.
6. Starting at one edge, gently roll the cake tightly using the parchment to help; wrap the roll in the parchment and chill for 15 minutes.
7. After chilling, slice the roll into 1-inch pieces, dust each slice with powdered sugar, and add a small dollop of extra frosting on top if desired.

Nutrition per serving

210 kcal	4 g	32 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake feels too dry, brush it lightly with a sugar-water mixture before adding frosting.
- For extra sparkle, sprinkle edible gold dust on the final dusting.
- You can replace strawberries with sliced peaches for a summer variation.