

# LEMON STRAWBERRY SHORTCAKE CUPS

*Makes 2 large trifle cups*

## Ingredients

- 4 Otis Spunkmeyer Iced Lemon Mini Loaf Cakes
- 10 strawberries, hulled and chopped
- 1/4 c. sugar
- 2 c. fresh whipped cream (or Cool Whip)
- 4 oz. white chocolate, melted
- 1/2 tsp. teaspoon vanilla extract
- 1/2 c. powdered sugar

## Method

1. Chop the loaf cakes into bite sized pieces and set aside.
2. Place the strawberries in a medium bowl and pour in the sugar. Stir to combine. Let sit and macerate for about 5 minutes.
3. Whip together the Cool Whip (or whipped cream), melted chocolate, powdered sugar, and vanilla. Once smooth and fully combined, set aside.
4. Start by adding a layer of the Iced Lemon Loaf Cakes to the bottom of your cup or bowl. Use about 1/4 of the cake.
5. Top with 1/4 of the strawberry mixture, making sure some of the juices come along with the strawberries. YUM!
6. Top with fresh whipped cream mixture, again about 1/4.
7. Repeat the steps, stopping with the next layer of whipped cream. Two layers of each ingredient is enough for the trifle.
8. Repeat with the next cup or bowl. Recipe makes two large trifle cups.
9. Enjoy!

*Recipe by [The Cookie Rookie](#)*

