

Summer Strawberry Cream Dessert Cups: The Ultimate No-Bake Treat

Summer Strawberry Cream Dessert Cups: A Light, Luscious Summer Treat



OVEN
350°F

TIME
6 min

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INGREDIENTS

1 cup all-purpose flour
1 tsp baking powder
4 eggs (room temp)
¾ cup sugar
1 tsp vanilla extract
1 ½ cups heavy whipping cream
... cup powdered sugar
2 cups chopped fresh strawberries
3 tbsp sugar
1 tsp lemon juice

Optional: 1 tsp cornstarch + 1 tbsp water for thickening

Whole fresh strawberries

Optional: clear jelly, shredded jelly bits, or pink agar flakes for texture

Swaps and Notes:

Ladyfingers Shortcut: Skip baking and use store-bought ladyfingers for a faster assembly.

Cream Flavor: Add a splash of almond or rose water to the whipped cream for an exotic twist.

Compote Variety: Swap strawberries for mixed berries or peaches depending on seasonality.

Make It Vegan: Use coconut whipped cream and egg-free sponge or vegan ladyfingers.

Step-by-Step Instructions:

Make the Vanilla Sponge Preheat to 350°F (175°C).
Beat eggs and sugar until fluffy (5-6 min). Fold in

vanilla, then sifted flour and baking powder. Pour onto parchment-lined tray and bake 10-12 minutes. Cool and cut to fit cups-or skip and use ladyfingers.

Make the Whipped Cream Beat cold heavy cream, powdered sugar, and vanilla until medium-stiff peaks form. Chill until ready to use.

Make the Strawberry Compote Cook chopped strawberries, sugar, and lemon juice over medium heat until soft. Add cornstarch slurry if a thicker compote is desired. Cool completely.

Assemble the Cups Layer sponge/ladyfingers at the bottom. Add whipped cream, then compote. Repeat the layers. Top with cream swirl, whole strawberries, and optional jelly shards or flakes.

Chill & Serve Refrigerate for at least 2 hours before serving to let the flavors meld beautifully.

Tips for Success:

Use cold utensils and bowls when whipping cream for the best texture.

Don't overbake the sponge-light and fluffy is the goal.

Let the compote cool fully before layering to avoid melting the cream.

For a dramatic finish, use piping bags for the whipped cream swirl.

Serving Suggestions & Pairings:

Storage & Leftover Tips:

Refrigerate: Store in the fridge for up to 3 days.

Best served within 24 hours for peak texture.

Do Not Freeze: The cream and compote don't freeze well together-enjoy fresh!

Make-Ahead: Assemble a day in advance and top with berries just before serving.

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DIRECTIONS

1. **Make the : Vanilla Sponge** Preheat to 350°F (175°C). Beat eggs and sugar until fluffy (5-6 min). Fold in vanilla, then sifted flour and baking powder. Pour onto parchment-lined tray and bake 10-12 minutes. Cool and cut to fit cups-or skip and use ladyfingers.
2. **Make the : Whipped Cream** Beat cold heavy cream, powdered sugar, and vanilla until medium-stiff peaks form. Chill until ready to use.
3. **Make the : Strawberry Compote** Cook chopped strawberries, sugar, and lemon juice over medium heat until soft. Add cornstarch slurry if a thicker compote is desired. Cool completely.
4. **Assemble the : Cups** Layer sponge/ladyfingers at the bottom. Add whipped cream, then compote. Repeat the layers. Top with cream swirl, whole strawberries, and optional jelly shards or flakes.
5. **Chill & : Serve** Refrigerate for at least 2 hours before serving to let the flavors meld beautifully.
6. **Tips for Success:** Use cold utensils and bowls when whipping cream for the best texture.
7. **Don't overbake the sponge**-light and fluffy is the goal.
8. **Let the compote cool fully** before layering to avoid melting the cream.
9. **For a dramatic finish,** use piping bags for the whipped cream swirl.
10. **Serving Suggestions & Pairings:** Serve chilled with a refreshing beverage like This Easy Ice Cream Sandwich Cake or complement it with This No-Bake Oreo Cream Pie for a creamy dessert duo.

11. These cups also pair beautifully with sparkling rosé, fruit teas, or lemonade for an alfresco dessert experience.
12. Storage & Leftover Tips: Refrigerate: Store in the fridge for up to 3 days. Best served within 24 hours for peak texture.
13. Do Not : Freeze: The cream and compote don't freeze well together-enjoy fresh!
14. Make-: Ahead: Assemble a day in advance and top with berries just before serving.
15. More Recipes You'll Love: These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
16. This : Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat
17. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
18. Final Thoughts: These Summer Strawberry Cream Dessert Cups are the kind of sweet treat that makes any day feel like a special occasion. They're beautiful, refreshing, and full of nostalgic summer flavor. Whether you're planning a party or just craving something fruity and creamy, this dessert delivers every time.
19. If you try them, I'd love to see your version! Tag @ChefManiac or leave a comment. And be sure to follow for more seasonal sweets and no-fuss delights!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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