

Strawberry Shortcake Easter Bunny Parfait - A Festive and Refreshing Spring Dessert

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TIME
10 min

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INGREDIENTS

- 2 cups fresh strawberries, sliced
- 1 cup whipped cream (store-bought or homemade)
- 1 package of shortcake or pound cake, cut into bite-sized pieces
- 1/4 cup powdered sugar (optional, for sweetening the strawberries)
- Mint leaves for garnish (optional)

DIRECTIONS

- 1. Prepare the Strawberries:** Start by washing and slicing the fresh strawberries. If you prefer them a bit sweeter or want to create a syrupy texture, sprinkle the strawberries with powdered sugar and let them sit for about 10 minutes. This step allows the strawberries to release their natural juices, adding extra flavor to the parfait.
- 2. Layer the Cake:** In a clear glass or dessert bowl, place a layer of cake pieces at the bottom. I usually use pound cake or pre-made shortcake from the bakery section. The key is to cut them into small, bite-sized pieces so they layer nicely.
- 3. Add the Strawberries:** Spoon a generous layer of the sliced strawberries over the cake pieces. Let some of the juices drizzle down to soak into the cake for extra flavor.
- 4. Top with Whipped Cream:** Add a thick, fluffy layer of whipped cream on top of the strawberries. I love using homemade whipped cream, but if I'm short on time, store-bought works perfectly.
- 5. Repeat the Layers:** Continue layering the cake, strawberries, and whipped cream until you reach the top of the glass. I usually do two full layers to give it that perfect balance of flavors and textures.
- 6. Garnish for the Finishing Touch:** Top the parfait with one final dollop of whipped cream and place a fresh mint leaf on top. It adds a lovely pop of color and a hint of freshness. For extra Easter charm, you can even add small edible bunny decorations or pastel sprinkles.
- 7. Serve and Enjoy!:** These parfaits are best served immediately for that fresh, fluffy texture. But if

you're preparing them for a gathering, cover them and chill for up to two hours. Just be sure to add the mint leaves and any decorations right before serving.

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