

Minichefs: frozen strawberry dreams

This frozen dessert is popular and a super-easy treat for Minichefs requiring no cooking and perfect for little hands to prepare. Just be prepared to wait for it to freeze.

Time taken: 30mins plus freezing time

Ages involved: 4 – 10

Number of children: 6

Makes: 3 Dozen

Tools:

Electric mixer

Measuring cups and spoons

Cup cake trays or silicone cases

Chopping board and knives

Crunch:

200g packet Nuttikrust (or any sweet biscuits)

100g melted butter

Filling:

4 cups fresh strawberries (or 1 tin well drained)

2 egg whites

200 ml sugar

1 tbs lemon juice

5ml vanilla

250ml cream – whipped

Method:

1. Place the strawberries, egg whites, sugar, lemon juice and vanilla into a mixing bowl and whip until firm.
2. Transfer the strawberry mix to another bowl then whip the cream until firm.
3. Fold the cream and strawberry mix together.
4. Place the whole bag of biscuits in a ziplock bag, wrap in a tea towel and bash on the floor or with a rolling pin to crush.
5. Melt the butter in a large bowl, add the crushed biscuits and mix.
6. Place a teaspoonful of the biscuit crumbles into each muffin case.
7. Fill muffin cases with the strawberry cream and decorate with slices of strawberry.
9. Freeze for 4 hours or until solid enough to remove from the cupcake cases and serve immediately.