



Long Livo

Strawberry Shortcake Ice Cream Recipe

20 min

Prep time

Medium

Difficulty

20 min

Total time

American

Cuisine

4

Servings

Dessert

Course

Ingredients

Ice Cream Base

- ☐ 2 cups heavy cream
- ☐ 1 cup whole milk
- ☐ 3/4 cup granulated sugar
- ☐ 2 tsp vanilla extract

Strawberry Mix

- ☐ 2 cups fresh strawberries, hulled and sliced
- ☐ 2 tbsp sugar

- ☐ 1 tsp lemon zest

Shortcake Crumbs

- ☐ 1 cup all-purpose flour
- ☐ 1/4 cup butter, chilled and diced
- ☐ 2 tbsp sugar
- ☐ 1 tsp baking powder
- ☐ Pinch of salt

Instructions

- 1** In a saucepan, combine cream, milk, and sugar; heat gently until sugar dissolves, then remove from heat and stir in vanilla. Let cool to room temperature.
- 2** While the base cools, blend strawberries with sugar and lemon zest until smooth; set aside.
- 3** For the crumbs, toss flour, sugar, baking powder, and salt; cut in butter until mixture resembles coarse crumbs, then bake at 350°F for 10-12 minutes. Cool and crumble.
- 4** Fold the strawberry puree into the cooled ice-cream base, then gently stir in shortcake crumbs. Transfer to a shallow container, cover, and freeze, stirring every 30 minutes for the first 2 hours.
- 5** When the ice cream is firm but scoopable, add a handful of fresh strawberry slices for extra burst, then freeze until fully set.

Nutrition per serving

280 kcal

Calories

4 g

Protein

24 g

Carbs

18 g

Fat

Tips & notes

- For a creamier texture, chill the mixing bowls before use.
- If the mixture looks grainy, blend it briefly to smooth out sugar crystals.
- You can swap the shortcake crumbs for crushed graham crackers for a different flavor.