

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Fresas con Crema Shortcake



Ingredients:

- 2 pounds strawberries, rinsed and sliced
- 1 cup granulated sugar, divided
- 1/2 teaspoon ground cinnamon
- 8 oz. cream cheese, softened
- 1-1/2 cups Mexican crema or creme fraiche (I use Lala brand here in Mexico)
- 1 vanilla pound cake (panque), sliced or cut into bite-size pieces

Directions:

Combine the strawberries, 2/3 cup of sugar and ground cinnamon in a large bowl. Let sit for about 10 minutes. In a medium bowl, cream together the cream cheese, Mexican crema and remaining 1/3 cup of sugar with an electric mixer on medium speed.

To assemble the Shortcakes, layer a handful of pound cake cubes in a glass, top with 1/3 cup of sliced strawberries and a dollop of the cream cheese mixture. Sprinkle with ground cinnamon. **Enjoy!**

<http://www.lacocinadeleslie.com/2009/11/strawberry-twos-day.html>