



STRAWBERRY SHORTCAKE ICE CREAM BARS

Directions

What You'll Need:

- 1 package Keto Queen Kreations Sugar Cookie Mix
- 1 batch strawberry sherbet
- 1 1/2 cups low carb strawberry ice cream (can make your own or store bought)
- 1/2 cup heavy cream

How to Prepare Cake:

1. Preheat oven to 350° F and line a 8x8 baking pan and a cookie sheet with parchment paper
2. Make sugar cookie mix according to instructions. Take 1/2 cup of batter & roll into 3 balls & flatten on a cookie sheet. Press the rest of batter into the 8x8, & bake all of these as package directs. Cool COMPLETELY. Set cookies aside
3. Spread 1 1/2 cups low carb strawberry ice cream over cooled crust. Freeze this layer 2 hours.
4. Once frozen, spread 1 1/2 cups low carb Strawberry Sherbet over ice cream. Freeze 1 hour.
5. Spread about 1 cup homemade whipped cream. Sprinkle with Crumbs & freeze till frozen.

Takes 15 minutes baking, 4 hours total, Serves 12

Recipe from: @on_westhoff_ranch

"Shortcake" Crumble

- 3 Keto Queen Kreations Sugar Cookies
- 1 teaspoon of sugar free Jello mix
- 6 tbsp butter, divided (3 tbsp in each bowl)
- 1-2 tps freeze dried strawberries (pulverized into a powder)

How to Prepare Crumble:

1. Process the 3 cookies with 1TB melted butter. Set aside 1/4c of this.
2. To the remaining crumbs add 1/2-1tsp strawberry jello powder, pulverized strawberries, 2 drops red food coloring (optional), & process to Crumbs. Alternate sprinkles on top with red & plain Crumbs.

For more delicious recipe ideas visit:

www.ketoqueencreations.com

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