



## **STRAWBERRY AND CREAM SANTAS**

### **Ingredients**

1 punnet fresh strawberries

150 ml thickened cream

1 tsp vanilla essence

2 tsp caster sugar

optional - edible brown pearls

### **Method**

Wash strawberries, slice off the stalk so that the strawberry will sit flat, and then slice each strawberry again - about halfway up.

Whip cream, vanilla and sugar until thickened and will hold the strawberry hat.

Place in a ziplock bag or piping bag, and then cut off a corner.

Pipe the cream onto the strawberries and then place the 'hat' back on. Pipe a little extra cream on top.

Place the pearls on the front to make the eyes.

NOTES: In Australia it is VERY hot at Christmas time. You'll need to work fast as the cream will easily melt. As soon as it's done, put in the fridge or freezer until you want to eat them :)