

# A SUGAR SHAKE Recipe

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## Sugar's Strawberries & Cream Sparkler

*This recipe involves making a frozen honey cream ([click for recipe](#)), which is extremely simple, but guaranteed to win you bonus sweetheart points. You don't even need an ice cream maker to do it. If you just don't want to make it, you can use vanilla ice cream — but for crying out loud, at least splurge on the highest quality you can find. Häagen Daz has released at least two limited edition honey ice creams, which, if it comes back again, would be perfect.*

*For one drink:*

- 6 – 8 macerated strawberry slices\*
- 1 small scoop frozen honey cream (at least half the glass should be empty after adding the honey cream)
- Prosecco or Champagne

Fill a champagne flute a quarter of the way with strawberries. Add frozen honey cream (glass should be approximately half full). Slowly top with Prosecco. Serve with a straw and a smooch.

\*To macerate strawberries, sprinkle one to two tablespoons of sugar on washed, sliced strawberries. Mix and let sit for about half an hour.

## Strawberries & Frozen Cream Cobbler

*If you have any strawberries and honey cream left over, you can make these cute little warm strawberry cobblers. I used leftover dough from making tarts, but sugar cookie dough or frozen pie crust or puff pastry are all perfectly acceptable alternatives.*

- Macerated strawberry slices (Optional: add a splash of whiskey, bourbon, red wine or your favorite liqueur)
- Pie, tart or sugar cookie dough or frozen puff pastry
- Frozen honey cream

Roll dough out thin, cut out with a cookie cutter and lay on top of the strawberries. Bake at 350° until dough turns golden brown. Top with honey cream.