

# Strawberry Shortcake PARFAITS

Fresh strawberries, fluffy whipped cream, and soft cake layered into the ultimate summer dessert.



PAIRED WITH: MUSCADINE BURST

## INGREDIENTS

### For the Parfaits

- 1 pound fresh strawberries, sliced
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 store-bought pound cake or angel food cake, cubed
- 1 container whipped topping or homemade whipped cream
- Fresh mint for garnish

### Optional Additions

- Crushed vanilla wafers
- White chocolate shavings
- Fresh blueberries

## INSTRUCTIONS

### 1 PREPARE THE STRAWBERRIES

In a bowl, combine sliced strawberries, sugar, and vanilla extract. Let sit for 10–15 minutes until juicy.

### 2 LAYER THE PARFAITS

In clear glasses or jars, layer:

- Cake cubes
- Whipped cream
- Strawberries

Repeat layers until full.

### 3 GARNISH

Top with fresh strawberries, mint leaves, and optional white chocolate shavings.

### 4 SERVE CHILLED

Enjoy alongside a cold glass of Muscadine Burst.



## WHY IT PAIRS PERFECTLY

The fresh strawberry flavors mirror the wine's bright berry notes, while the fizzy effervescence balances the creamy sweetness of the dessert for a refreshing summer pairing.

## PERFECT FOR

