

🍴 CREAMY STRAWBERRY CUPS 🍴

Prep Time: 15 min | **Cook Time:** 5 min | **Servings:** 4 | **Difficulty:** Easy | **Diet:** Vegan



Ingredients

- 2 cups plant-based milk of choice (500 ml)
- ½ cup cornstarch (60 g)
- 2 tablespoons maple syrup or rice syrup
- ½ teaspoon ground cinnamon
- ¼ teaspoon turmeric
- 1¾ cup fresh strawberries, diced (about 250 g)
- 4 oz gluten-free vegan crushed biscuits (about 120 g)
- ½ cup unsweetened coconut yogurt (120 g)
- ¾ oz 85% dark chocolate, finely chopped (20 g)
- 4 tablespoon unsweetened cocoa powder, for dusting

How to make step by step

1. Prepare the Cream

- Add the plant-based milk, cornstarch, maple syrup, cinnamon, and turmeric to a saucepan
- Whisk until smooth
- Cook over medium heat, stirring continuously
- Bring to a gentle boil until thick and creamy

2. Let the Cream Cool

- Remove the saucepan from the heat
- Transfer the cream to a bowl if desired
- Let it cool completely at room temperature

3. Prepare the Toppings

- Dice the strawberries
- Crush the gluten-free biscuits into crumbs
- Finely chop the dark chocolate

4. Finish the Cream

- Add the coconut yogurt to the cooled cream
- Mix until smooth and silky
- Transfer to a piping bag if using

5. Assemble the Layers

- Add a layer of biscuit crumbs to each glass or jar
- Top with cream
- Add strawberries and chopped chocolate
- Repeat the layers until the glasses are filled

6. Chill and Serve

- Dust with unsweetened cocoa powder
- Refrigerate for at least 2 hours
- Serve chilled

👉 Video recipe: <https://youtu.be/WdZUVkV-Ewk>