

## STRAWBERRIES N' CREAM BITES

Pie crust (store-bought or from-scratch)  
Sugar for sprinkling  
1 ¼ cups heavy cream  
3-4 tablespoons sugar  
2 cups sliced strawberries  
3-4 tablespoons Prosecco, or other sparkling wine

Roll out the pie crust and sprinkle lightly with sugar. Gently press the sugar into the crust with your fingers. With a round cookie cutter, cut out circles of crust and press into a mini muffin tin. Bake the shells at 425 degrees for 8-15 minutes, or until golden brown. When the shells are done, take them out of the muffin tin and put on wire racks to cool completely.

Wash your strawberries, cut off the tops, and cut them in half. Puree in a food processor or blender with just a bit of water. Press the mixture through a sieve into a small bowl; discard the solids. Beat heavy cream in a large bowl on high speed with a mixer until it starts to form soft peaks.

Stop the mixer, and add the strawberry puree, sugar, and Prosecco. Beat the cream on high speed until all ingredients are incorporated and the whipped cream is the consistency you like.

Spoon or pipe the whipped cream into the mini pie shells and enjoy!

*Recipe courtesy of Karly Vardaman, [www.kitchenpsycho.com](http://www.kitchenpsycho.com)*



*(pictured with mini Phyllo crust)*