



Driscoll's® Strawberry Rose Shortcake

Makes 8 servings

Ingredients:

1 package (32 oz) Driscoll's® Strawberries
3 Tbsp plus ¼ cup granulated sugar, divided
¾ tsp lemon zest
1 Tbsp lemon juice
1 package (16 oz) Kirkland Signature™ Pound Cake
1½ cups heavy cream
1 tsp vanilla extract
1 package (16 oz) Kirkland Signature™ Pound Cake
Strawberry Rose (See Driscoll's® Strawberry Rose instructions below.)

Instructions:

Select 8 medium strawberries from the package and set aside. Remove stems and hull remaining strawberries. Cut into ½-inch pieces. Place in a large bowl. Toss with 3 Tbsp sugar, lemon zest and lemon juice. Set aside for 15 minutes, or until juice from strawberries release, stirring occasionally.

In a large bowl, combine cream, remaining ¼ cup sugar and vanilla extract. Beat with an electric mixer until stiff peaks form. Keep whipped cream chilled until ready to serve. Cut pound cake into 8 even slices. Lay each slice on its own serving dish. Divide strawberry mixture and whipped cream on top of pound cake slices. Garnish with a Strawberry Rose.

Strawberry Rose

Ingredients:

8 Driscoll's® Strawberries

Instructions:

Place a strawberry, large base down, on a cutting board or surface. Using a sharp paring knife, make a shallow cut about halfway down one side of the strawberry without cutting through the base. Gently use the knife to pull the "petal" out slightly away from the berry. Rotate strawberry a quarter-turn. Repeat three times. Begin second row of petals making another slice slightly above the first row, staggering the slices in between the first row. Make a shallow cut in the final point of the strawberry.

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