



Strawberry Delight

by *BHHEC Kitchen*

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1. In a baking pan spread a layer of granola.
2. Cover with a layer of Sweet Cream.
3. Add a layer of fresh sliced strawberries (blueberries are also good).
4. Add toasted coconut.
5. Serve at room temperature. If using frozen fruit, let it mostly thaw first.

Sweet Cream:

2 cups water

1 cup cashews

1 Tbsp. cornstarch

1/3 cup crushed pineapple with the juice

1 tsp. vanilla

1/8 tsp. pineapple extract (lemon opt)

pinch of salt

1. Blend until very smooth.
2. Pour into kettle and cook until thick and boiling stirring constantly as it burns easily.
3. Cool.