

STRAWBERRY SANTAS

350g fresh strawberries

250ml whipping cream

1 tablespoon icing sugar

Small sultanas or choc chips



Slice the flat end of each strawberry so they can stand up on a plate.

Slice the tip off each strawberry to make the hat; set aside.

Whip cream and icing sugar in a bowl until soft peaks form.

Spoon a large dollop of whipped cream on top of strawberry base for the face and beard.

Set the hat on top of the face.

Add a dot of whipped cream, using a toothpick, on top of the hat for the pom-pom and 2 dots on the strawberry base for buttons.

Place small sultanas or choc chips on the face for eyes.