

# Sweet Roll It Pastry Recipes



## Quick & Easy Strawberry Shortcake

1 375g pack of *Roll It* Sweet Shortcrust Pastry

250 g	Fresh Strawberries
125ml	Fresh Cream (whipped)
125g	Kilbeg Dairies Marscapone Cheese
2tbsp	Honey

Roll out *Roll It* Sweet Pastry on a floured surface. Cut out 8 to 12 large circles (depending on size of the cutter) using a circular pastry cutter or whatever shape you prefer, hearts look nice. Place each disc on a greased baking tray and bake at 180C for 10 to 15 minutes

Allow to cool

Place the marscapone in a bowl and beat until smooth. Add the whipped cream and mix with the honey

Spoon the cream on to one of the pastry discs, add strawberries and then top with another spoon of the cream mixture

Finally top with another pastry disc and sprinkle with icing sugar



*Mainéad Finneagáin*

