

# STRAWBERRY SHORTCAKE KABOBS

*Recipe modified from sugarapron.com*

*This Valentine's Day, play cupid and capture someone's heart and taste buds with these Strawberry Shortcake Kabobs—a delicious trio of fresh strawberries, shortcake, and a white chocolate drizzle.*

## INGREDIENTS:

- 2 boxes strawberries
- 1 bag of white chocolate chips
- Optional toppings: caramel, milk or dark chocolate

### Shortcake:

- 1 box of white cake mix
- 3/4 cup of Greek vanilla yogurt
- 2 egg whites
- 1 1/3 cups of water

Tip: If pressed for time, pick up a pre-made shortcake or angel food cake from the bakery section of the grocery store.

## INSTRUCTIONS:

Combine the cake mix, greek yogurt, egg whites and water in a bowl.

Mix until smooth and pour into a greased cake pan or dish. (9x13)

Bake at 350 for 20-25 min until toothpick comes out clean or according to directions on the box.

Cut stems off of strawberries and halve them in order to create uniform sizes.

Cut shortcake into 2 -inch cubes.

Take skewer and alternate strawberries and shortcake cubes. (You can fit three or four of each per stick).

In a glass bowl melt chocolate in the microwave for about two minutes stirring every 30 seconds.

Once fully melted, insert it into a large plastic bag and cut off the corner tip.

Drizzle chocolate and other toppings all over kabobs and place in fridge to set.

