



## Strawberry Shortcake Crumb Topping

Adapted from [Classic Snacks Made From Scratch](#)

BAH Note: You'll have to search around for freeze dried strawberries. I found mine at Wegmans. If you have a Trader Joe's or Whole Foods nearby, I'd start there. Or you can save yourself some searching and just hit the online bazaar that is Amazon and have them delivered to your door.

To make the strawberry powder, pulverize the freeze dried strawberries using your method of choice - food processor, mortar and pestle, or plastic bag and rolling pin. You want the powder to be fine. Approximately 3/4 of an ounce of freeze dried strawberries will net the 3 tablespoons you need for the recipe.

- 1/4 cup all purpose flour
- 1/4 cup powdered milk
- 3 tablespoons freeze dried strawberry powder (see note above)
- 1 tablespoon powdered sugar
- 1 teaspoon cornstarch
- 2 tablespoons butter, melted and cooled

In a small bowl, whisk together the dry ingredients. Add the melted butter and use a fork to stir until you get clumps of crumb.

Serve on the ice cream flavor of your choice.

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