

# STRAWBERRY AND CREAM

## STRAWBERRY TACOS

Get in the summer spirit with one of our strawberry and cream inspired treats

### INGREDIENTS

27078	Low fat soft cheese	300g
	Lemon Juice	10ml
96882	Tate & Lyle caster sugar	100g
17695	Dr Oetker vanilla flavouring	5ml
99916	Old El Paso soft tortillas 8-10	x10
	Strawberries	300g
01586	Everyday Favourites unsalted butter	50g
70371	Everyday Favourites ground cinnamon	2g

### METHOD

1. Heat in a bowl mix the cream cheese, lemon juice, 100g sugar and vanilla essence to make a cheesecake mix.
2. Lay the tortillas out and spread with the cheesecake mix then place the strawberries on top and roll.
3. Melt the butter in a pan then place the sugar and cinnamon in a bowl.
4. Roll the tortilla firstly in the butter then the sugar and cinnamon mix and place on a baking tray.
5. Bake in the oven for 10 minutes on 200°C until golden brown and serve.



# STRAWBERRY AND CREAM

Get in the summer spirit with one of our  
strawberry and cream inspired treats



**STRAWBERRY TACOS**

A top-down view of several fresh strawberries scattered on a white wooden surface. The strawberries are bright red with green stems and are arranged around the central text area. The background is a light-colored wood grain.

# **STRAWBERRY AND CREAM**

**Get in the summer spirit with one of our  
strawberry and cream inspired treats**