

# STRAWBERRY TOPPING RECIPE

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## Fresh Strawberry Topping Sauce

Follow our easy, step-by-step, photo illustrated instructions to learn how to make this delicious Strawberry Topping for your pound cakes, ice cream, cheesecakes and more. Printable recipe included.



Fresh Strawberries make a great topping for your pound cakes, ice cream, cheesecakes, and so much more. It's super quick and easy to make, and you'll love the flavor.



# STRAWBERRY TOPPING

I made this Strawberry Topping, or sauce, to go on top of a Cheesecake I was going to make.

It's perfect for cheesecakes, pound cake, ice cream and more. And, it's really quick and easy to make which makes it all that much the better.

The strawberries in my photo of ingredients below, were probably the largest strawberries I'd ever bought. Sadly, they came from the grocery store and were pretty much just white on the inside. It happens.

Locally grown strawberries are coming to an end for the season here in the heart of North Carolina. From what I've been reading though, it was a good year for the berry farms. I'm thankful for that.

I wasn't able to get out to any of the local farms for some fresh berries this year. Getting old and being confined to home just isn't any fun. Smile.

I've been buying strawberries from a local grocery store just about every week, and most of them had been good since they were coming from an area farm. But, the big ones below were marked as being shipped from California, so that's why they weren't very ripe.

Use frozen strawberries if you need to. I'm sure they will work well. But, nothing beats a good local strawberry when they are in season. I hope you'll give some a try.

Ready to make our topping? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



**Strawberry Topping Sauce** – You'll need these ingredients.

These berries were huge. My one pound carton had a total of 12 strawberries in it.



Remove the hulls and stems from your berries, then rinse them under cold running water.

I used a pairing knife to do this. Only took a minute or two because I only had 12 strawberries in the carton I purchased. I think these were the largest strawberries I've ever bought from the grocery store. Sadly, they just were not fully ripe, too much white inside.



Cut or chop the berries.

I cut these because I wanted some larger chunks of berries in the finished topping.

Place the berries in a medium sized sauce pan.



Add 1/4th cup of Granulated Sugar.

You can add a little more sugar if your berries aren't very sweet to begin with.



Add 1 Tablespoon of Cornstarch. This will help the mixture to thicken as it cooks.





Add 1 Tablespoon of Lemon Juice.

Stir well.

If your berries don't have much juice, you can add a few Tablespoons of water. I added almost 1/4 cup to mine.



Place the sauce pot over Medium heat on your stove top. Stir everything constantly and let the mixture come to a boil.

REDUCE the heat to Medium-Low and let the berries cook until the sauce thickens. Stir it often so it doesn't stick to the bottom of the pot and burn. This will take about 5 minutes, maybe a little longer, depending on how much liquid you have.

Remove from heat once it begins to thicken up. Set aside to cool.



Enjoy!