

Roasted Strawberries Topped with Coconut Cream

WHAT?!?! Roasted strawberries?!?!? They have the most intense strawberry flavor and if you haven't tried them this is the recipe for you. A perfect summer treat on a warm night sitting outside watching the sunset. Enjoy.

xoxo,

Kristin

1. Preheat oven to 400 degrees F. Line a small rimmed baking sheet with parchment and set aside. Set a bowl in freezer for making coconut cream.
2. Toss 1 cup of berries with coconut oil and vinegar (don't worry if the oil's clumpy), and arrange on baking sheet. Roast 15 – 20 minutes, or just until juices begin to release and edges darken. Set aside to cool.
3. Toss roasted berries and any juices with remaining fresh berries, and sugar or honey if using, and set aside.
4. To make coconut cream, remove can from fridge, leaving it upside-down and being careful not to jostle it. Use a can opener to open the bottom, pour off the translucent liquid, and reserve.
5. Scoop thick white coconut cream into chilled bowl. Whip on medium until mixture is smooth and creamy. Add a drizzle or two of reserved coconut liquid to smooth things out.

6. In small bowls, layer berries and coconut cream, and serve immediately.

Recipe from:

<https://brooklynsupper.com/roasted-strawberries-and-coconut-cream-mothers-day-brunch-ideas-sponsored-post/#.U3uL8F7irwI> serves 4