

# Summer Strawberry Shortcake Soup

Joan Hallford - North Richland Hills, TX  
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**Yield: 4 cups**

*2 cups fresh or frozen  
strawberries, hulled  
1 1/2 cups unsweetened  
pineapple juice  
1/2 cup white grape juice  
1/3 cup confectioner's sugar  
1/2 cup moscato wine or  
additional white grape juice  
1/2 cup soutr cream  
6 individual round pound  
sponge cakes  
whipped cream*

**Preparation Time: 15 minutes**

Place the strawberries in a blender. Cover. Process until puree'd. Add the juices and confectioner's sugar. Cover and process until smooth.

Transfer to a bowl. Whisk in the moscato wine and sour cream.

Refrigerate, covered, until chilled, one to two hours. Stir.

Serve with the sponge cakes, whipped cream and additional strawberries.

*To serve with dinner as an  
appetizer, omit the  
shortcake and whipped  
cream.*

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Per Serving (excluding unknown items): 449 Calories; trace Fat (0.7% calories from fat); 1g Protein; 112g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 5 Fruit; 2 1/2 Other Carbohydrates.