



Belle

Disney
PRINCESS

ENCHANTING STRAWBERRY ROSES

A rose began Belle and the Beast's tale. Relive the story by making these beautiful edible roses.

Directions

1. Wash the strawberries in cold water and pat them dry with a paper towel.
2. Ask an adult to help you with the knife. Then, slice off the strawberries' leafy tops.
3. Turn one of the strawberries upside down. Create an outer row of 4 rose petals around the tip by slicing three-quarters of the way down through the berry on all 4 sides.
4. To finish the rose, cut a second strawberry in half from top to bottom. Then cut one of the halves into several slices. Tuck 3 or 4 of the slices between the tip and outer petals of the first berry.
5. Repeat with the remaining strawberries. Store any leftover strawberry pieces in the refrigerator to enjoy as a snack later.
6. Put a spoonful of whipped cream into the bottoms of four small bowls. Set the strawberry roses on top, and serve.

• Serves 4 •

Ingredients

8 large strawberries

Whipped cream

Tip

A strawberry rose makes the perfect topping for a bowl of yogurt, too.

