

Strawberry Shortcake

Dessert might be the 11th essential – and this tasty concoction is a great “special night” pleaser.

Ingredients: 4 servings

- Angel food cake (store-made)
- Strawberries

Shortcake:

Cut the angel food cake into 3/4-inch squares.

Dehydrate:

Line 1 tray with parchment. Spread the angel food bites across the tray. Dehydrate overnight at 135 degrees. Cool. Store in 1 quart-sized freezer Ziplock bag, or vacuum seal.

Strawberries:

Thinly slice a pint of strawberries (or more, since these are also great to add to your morning oatmeal or other backpacking snacks.)

Dehydrate:

Line 1 or 2 trays with parchment. Spread the strawberries across the tray so they don't touch. Dehydrate overnight at 135 degrees. Cool. Store in 1 quart-sized freezer Ziplock bag, or vacuum seal.

In Camp:

Rehydrate the strawberries:

In a pot, simmer the strawberries with enough water (cover by ½ an inch) to rehydrate the fruit and have enough sauce to absorb into the angel food cake. Add water as necessary. Simmer until tender.

Serve:

Divide the angel food cake into bowls. Pour hot strawberries and liquid over angel food cake so that the liquid absorbs into the cake. Serve hot!