

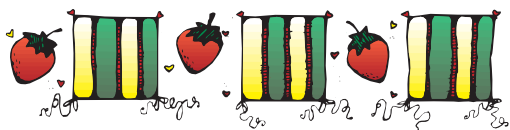
Strawberry Angel

Angel food and berries are heavenly

- 1 angel food cake
- 1 can sweetened condensed milk
- 1 qt fresh strawberries, mashed
- 4 T lemon juice
- 1, 12 oz carton whipped topping

DIRECTIONS:

Break cake into walnut-sized pieces in a 13 x 9 cake pan (preferably glass). Combine berries, milk and lemon juice. Spoon mixture over cake. Spread whipped topping over berries. Chill for several hours. Garnish with whole berries.



Strawberry Butter

Try this on toast, waffles and pancakes

- 3/4 C fresh strawberries
- 3/4 C (1 1/2 sticks) butter
- 1 T honey

DIRECTIONS:

Puree berries in a blender. Have all ingredients at room temperature and gradually whisk berries and honey into butter. Chill.

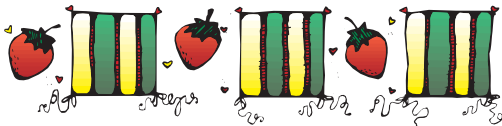


Rhubarb & Strawberry Pie

- Pastry for double-crust pie (9")
- 2 C rhubarb, cut into 1 1/2" pieces
- 2 C strawberries, cut into thick slices
- 1 to 1 1/4 C sugar
- 1/3 C flour
- 4 Tbl butter
- cream for brushing crust
- 2 Tbl sugar (coarse if possible)

DIRECTIONS:

Heat oven 400 degrees. Line 9" pie pan with pastry. Fill with the rhubarb & strawberries tossed together. Combine the sugar & flour & sprinkle over rhubarb & strawberries. Shake the pan to distribute the sugar. Dot with butter. Make lattice strips of pastry; place them crisscross over the fruit. Moisten the edges of the crust with ice water. Pinch edges of pie crust together well. Brush the pastry strips with cream & sprinkle with sugar. Cover the edges of the crust with a strip of foil. Cook for 15 minutes, then remove the foil and cook 30 to 35 minutes more. Before the pie is completely done, taste a bit of the juice for sweetness. A little sugar can be sprinkled between the lattice strips if it is needed. Makes 1 pie.



Favorite
Strawberry
Recipes IV

Spooners Berry Farms

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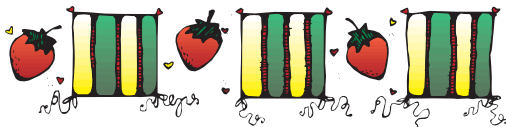
Strawberry Bread

Be rries and cream in a new form

1/2 C mashed strawberries
 3ozs cream cheese (for topping)
 1 1/2 C flour
 1/2 tsp baking soda
 1/2 tsp cinnamon
 1 C sugar
 1/2 tsp salt
 1/2 C oil
 2 eggs
 1/2 C nutmeats

DIRECTIONS:

Drain 1/4 C juice from berries; pour over cream cheese and let stand at room temperature. Mix flour, soda, cinnamon, sugar and salt in a mixing bowl. Make a hole in the center of mixture. Add berries, oil and eggs. Mix by hand until combined. Stir in nuts. Pour mixture into a greased loaf pan. Bake at 350 for 45-55 minutes, or until bread tests done. Mix juice into softened cream cheese. Spread cheese mixture over top of warm loaf.



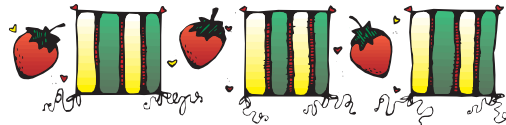
Strawberry Wonder

If you are going to sin, try this!

1 box vanilla wafers, crushed
 1/2 C butter (no substitute)
 1 lb powdered sugar
 2 eggs
 1 pt whipping cream
 2 qts fresh strawberries

DIRECTIONS:

Sprinkle half of crumbs in a 13 x 9 pan (preferably glass). Cream softened butter and sugar; beat in eggs one at a time and continue beating until very creamy. Spread mixture carefully over crumbs. Wash and hull berries; layer berries over butter mixture. Whip cream until quite stiff and spread over berries. Top with remaining crumbs. Cover and refrigerate 8 hours



Strawberry Ice Cream Pie

1 3oz pkg lemon gelatin
 1 C hot water
 1 pt vanilla ice cream
 1 C fresh or frozen strawberries
 1 pie shell or graham cracker crust

DIRECTIONS:

Dissolve gelatin in water; stir in ice cream immediately. Chill for 10 minutes. Stir in strawberries and pour into pie shell. Chill or freeze.

Strawberry Glazed Cheesecake

Picture pretty and not a bit hard to make

1 1/3 C graham cracker crumbs
 1/4 C sugar
 1/4 C butter, melted
 1 lb creamed cottage cheese
 2/3 C sugar
 2 T flour
 3 eggs
 1 C evaporated milk
 1/2 tsp salt
 1/2 tsp vanilla
 2 T lemon juice
 10- 12 large strawberries

DIRECTIONS:

Combine cracker crumbs, 1/4 C sugar and butter. Press mixture on bottom and sides of an 8 x8 in baking pan or 8 inch springform pan. Chill. Beat cottage cheese at high speed until smooth. add sugar and flour and continue to beat. Add eggs one at a time; blend in milk, salt, lemon juice and vanilla. Pour mixture over crumbs. Bake at 350 for 50 minutes or until set. Cool. Place berries, pointed end up around edge of cheesecake.

Glaze:

1 pt fresh berries
 1 1/2 T cornstarch
 1/2 C sugar
 red food color
 Crush berries; mix with sugar and cornstarch. Cook until thick and clear. Add food Coloring if desired. Spread glaze over top of cake including berries.