

Fresh Glazed Strawberry Pie

Place 2 C sliced strawberries in cooked pie shell or cookie crust.

GLAZE INGREDIENTS:

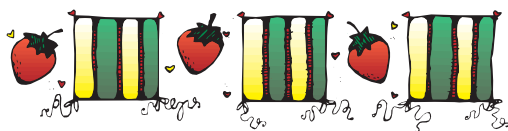
1 C. sliced strawberries
2/3 C. sugar

GLAZE DIRECTIONS:

Combine & dissolve:
3 Tbl. cornstarch
1/2 C water

DIRECTIONS:

Boil until thick. Pour over berries in crust & chill. Serve with whip cream.
Makes 1 pie



Fresh Fruit Smoothie

INGREDIENTS:

1 banana
1/2 C orange juice
1/3 C fresh or frozen strawberries
1 C vanilla frozen yogurt

DIRECTIONS:

Whirl all ingredients in blender until frothy.
Serve with a fruit garnish



Cream Cheese Strawberry Pie

CRUST INGREDIENTS:

1-9" pie shell or graham cracker crust

PIE INGREDIENTS:

1/2 C powdered sugar
1-6 oz cream cheese (softened)
2 C Cool Whip

GLAZE INGREDIENTS:

1 C strawberries
2/3 C water

DIRECTIONS:

Combine glaze ingredients and simmer 3 minutes.

Mix together:

1 C sugar
3 Tbl cornstarch

ADD:

1/3 C water
Combine this with berries & boil for 1 minute stirring constantly.

REMOVE:

from heat, cool 3-5 minutes. Pour over cream cheese mixture & refrigerate.



Favorite
Strawberry
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Strawberry Pizza

CRUST INGREDIENTS:

1 C flour
1/4 C powdered sugar
1 cube of butter

DIRECTIONS:

Combine & spread on cookie sheet.

Bake:

350 degrees for 10-15 minutes or until golden brown. Cool crust.

FILLING INGREDIENTS:

1 -8 oz cream cheese
1/2 C powdered sugar

DIRECTIONS:

Whip together. Spread 1/2 mixture on crust & then put 2 cups sliced strawberries and then spread the rest of cream cheese on berries.

TOPPING INGREDIENTS:

1 C of sliced strawberries
1 Tbl sugar
1 Tbl cornstarch

DIRECTIONS:

In saucepan combine & heat until thick (stirring constantly). Cool, then spread over pizza. top with Cool Whip.

EMMM GOOD



Strawberry Jello Salad

JELLO INGREDIENTS:

1 small pkg. strawberry jello
1 1/2 C frozen strawberries
1 small can crushed pineapple
1/4 C marichino cherries
1/2 C chopped pecans

DIRECTIONS:

Dissolve jello in 1 cup boiling water.

Add:

Strawberries, pineapple, cherries, pecans
Refrigerate & Set

TOP INGREDIENTS:

1/2 small pkg. cream cheese
1/2 C small marshmallows
1/2 pt whipping cream

Place:

Cream cheese, marshmallows, whipping cream into small bowl and refrigerate overnight.

Ready to Serve:

Whip mixture and spread evenly over jello.



Strawberry Cobbler

INGREDIENTS:

4 C sliced strawberries
1 Tbl lemon juice
3/4 C + 3 Tbl sugar
1 Tbl cornstarch
2 C buttermilk biscuit mix
3 Tbl butter or margarine melted
1/2 C milk
1 tsp vanilla

1/2 Tbl sugar

1/8 tsp ground Cardamon

OVEN TEMP: 400

DIRECTIONS:

Combine strawberries, lemon juice, sugar and cornstarch in saucepan. Heat and stir until boiling and thickened. Pour into an 8" square baking dish. Combine next 5 ingredients for dumpling batter and drop by tablespoons onto strawberry mixture. Combine sugar and Cardamon and sprinkle over top. Bake at 400 about 25 minutes or until dumplings are done.

Serves 6

