



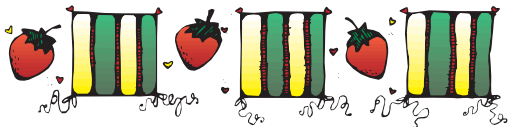
Fresh Glazed Strawberry Pie

3 C Fresh Spooner Strawberries
2/3 C Sugar
1/2 C Water
3 Tbls Cornstarch
1 Keebler Ready Crust Shortbread Pie Crust or
Graham Cracker Ready Crust
Whip Cream or Cool Whip

DIRECTIONS:

Place 2 C sliced fresh strawberries into pie crust.

In saucepan, combine 1 C sliced strawberries with 2/3 C sugar. Dissolve 3 Tbl cornstarch in 1/2 C water and add to sauce pan with berry mixture, stirring over medium heat until glossy and slightly thick & starts to boil. (about 3 min.) Cool slightly & pour over fresh berries in pie crust & chill. Serve with whip cream. Makes 1 pie



Strawberry Pizza

Recipe by Susie Girard

CRUST:

1 1/2 C All Purpose Flour
1 C Butter or Margarine
1/4 C Brown Sugar
1/2 C Chopped Pecans

FILLING:

1 Pkg (8oz) Cream Cheese
3/4 C Confectioner's Sugar
1 Container Whipped Topping (8oz)

TOPPING:

1 Pkg (3oz) Strawberry Jello
1/2 C Sugar
Dash of Salt
1 C Water or Strawberry Juice, divided
4 T Cornstarch
4 C Sliced Spooner Strawberries

DIRECTIONS:

To make crust, mix all ingredients to form dough. Spread in pizza pan. Bake 400 for 15 minutes. For Filling, mix cream cheese and confectioners sugar; fold in whipped topping. Spread over cooled crust. To make Topping, combine gelatin, sugar, salt and 1/2 C water or strawberry juice. Dissolve cornstarch in remaining water; stir into gelatin mixture. Cook over medium heat until thickened. Stir in strawberries to coat all slices; cool. Spread on top of filling. Chill pizza.

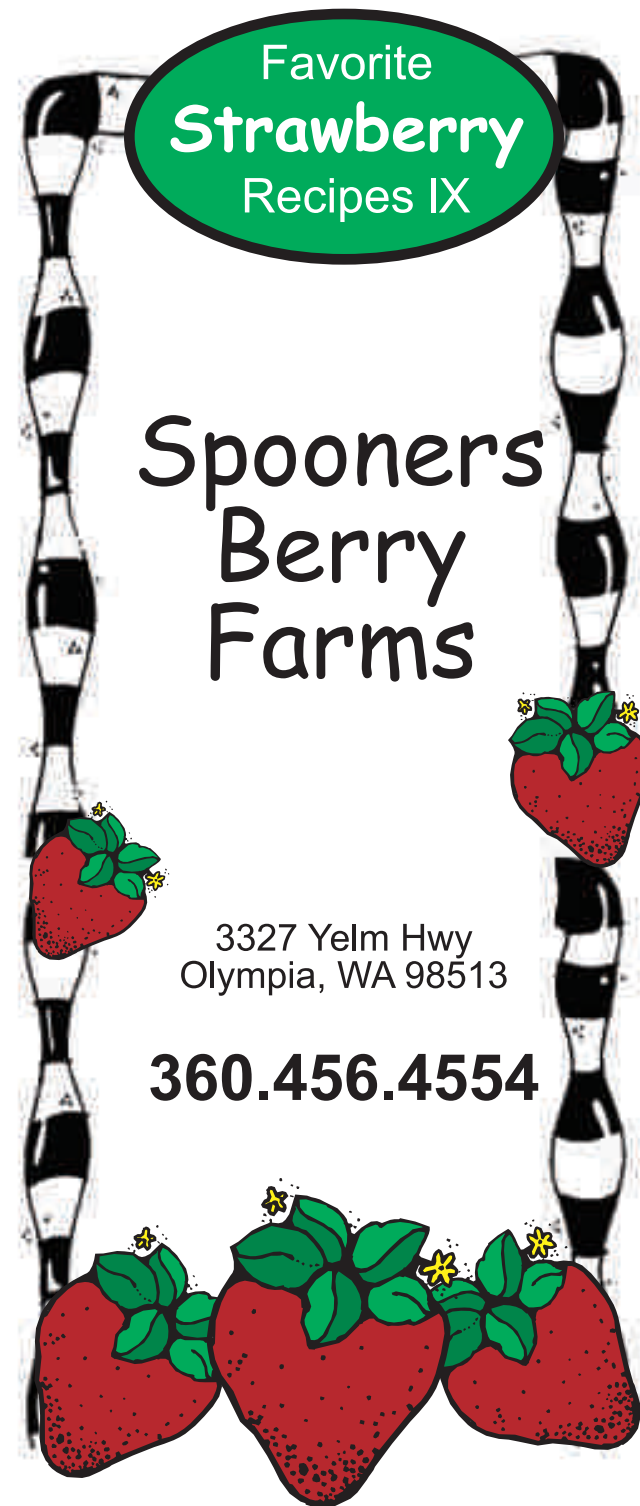
www.spoonerberryfarms.com

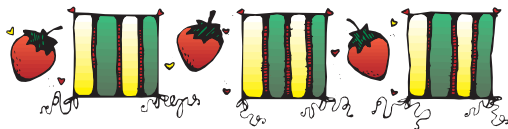
Favorite
Strawberry
Recipes IX

Spooners Berry Farms

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Strawberry-Rhubarb Meringue Pie

CRUST:

1/2 C All Purpose Flour
 1/4 C Whole Wheat Pastry Flour
 1/4 C Ground Almonds
 1/2 tsp Salt
 1/4 C Cold Butter
 2 T Cold Water

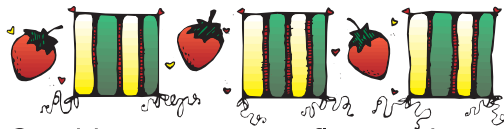
FILLING:

1 Egg, Beaten
 3/4 C Sugar
 2 T All Purpose Flour
 1/4 tsp Ground Cinnamon
 2 C chopped Fresh or Frozen Rhubarb, thawed
 1 1/2 C Sliced Fresh Spooner Strawberries

MERINGUE:

3 Egg Whites
 1/4 tsp Almond Extract
 6 T Sugar

DIRECTIONS: In food processor, combine the Crust dry ingredients, pulse until blended. Add butter, pulse until mixture resembles coarse crumbs. While processing, gradually add water until dough forms a ball. Roll out pastry to fit 9" pie plate. Put in pie plate.



Combine egg, sugar, flour and cinnamon; stir in rhubarb and strawberries. Pour into crust. Bake 375 for 35-40 minutes or until filling is bubbly. Remove from oven, cool on wire rack; keep warm. Reduce oven to 350.

In a large bowl, beat egg whites and extract on medium speed until soft peaks form. Gradually beat in sugar, 1 Tbsp at a time, on high until stiff peaks form. Spread over hot filling, sealing edges to crust. Bake for 15 minutes or until golden brown. Cool on wire rack for 1 hour, refrigerate for 2 hours before serving.



Strawberry-Almond Cream Tart

CRUST:

36 Honey Graham Crackers (9 Sheets)
 2 T Sugar
 2 T Butter, Melted
 4 tsp Water
 Cooking Spray

FILLING:

2/3 C (about 5oz) Cream Cheese
 1/4 C Sugar
 1/2 tsp Vanilla Extract
 1/4 tsp Almond Extract

TOPPING:

6 C Fresh Spooner Strawberries Hulled
 2/3 C Sugar
 1 T Cornstarch
 1 T Fresh Lemon Juice
 2 T Sliced Almonds, Toasted

DIRECTIONS:

Preheat oven 350.

Prepare crust, place crackers in food processor, process until crumbly. Add 2 Tbl Sugar, Butter, and 4 tsp Water; pulse just until moist. Place cracker mixture in 9" round removable bottom tart pan lightly coated with cooking spray, pressing into bottom and up sides of pan to 3/4". Bake 350 for 10 minutes or until lightly browned. Completely cool on wire rack.

To prepare filling, combine cream cheese, 1/4 C sugar and extracts in medium bowl; stir until smooth. Spread cream cheese mixture evenly over bottom of tart shell.

To prepare topping, place 2 C fresh strawberries in food processor, and process until smooth. Combine strawberry puree, 2/3 C sugar and cornstarch in a small saucepan over medium heat; stir with a whisk. Bring to a boil, stirring constantly. Reduce heat to low; cook 1 minute. Remove glaze from heat. Cool to room temperature, stirring occasionally.

Combine the remaining 4 C fresh strawberries and juice; toss to coat. Arrange berries, bottoms up, in a circular pattern over filling. Spoon half of glaze evenly over berries (reserve remaining glaze for another use). Sprinkle nuts around edge. Cover and chill 3 hours.