

2010

**ADDITIONAL
STRAWBERRY
RECIPES**

FROM THE



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Strawberry Banana Pie

1 baked pie crust
½ cup sugar
½ cup orange juice
2 T. lemon juice
1 heaping T. corn starch
¼ cup + 2 T. water
Sliced fresh strawberries, enough to cover bottom of pie shell
Sliced bananas, enough to cover bottom of pie shell
Boil above together about 2 minutes until thickened.
Then cool.

Layer sliced strawberries and bananas in cooled pie crust until full.
Pour sauce over pie.
Top with Cool Whip or any type whipped topping that has been mixed with 1 small can drained crushed pineapple. Garnish with chopped pecans or black walnuts.

Strawberry Pudding

1 quart strawberries
½ cup sugar
3 oz. strawberry jello
Heat on low heat until dissolved; set aside

3 (3 oz.) boxes Jello Instant vanilla pudding
1 cup sour cream
1 large Cool Whip
3 cups milk
1 box vanilla wafers
Mix pudding and milk, then add sour cream and Cool Whip. Alternate layers until all used: 1 layer pudding mix and 1 layer berry mix. Top with Cool Whip.

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Strawberry-Nut Cake

1 box Duncan Hines white cake mix
1 small box strawberry jello
4 eggs
1 cup Wesson oil
1 cup flaked coconut
1 cup frozen strawberries, thawed
1 cup. chopped nuts
½ cup milk

Mix all ingredients together well. Preheat oven to 350 degrees. Pour into 9 x 13 greased and floured pan and bake for 35 minutes or until done. Spread icing over cake while still hot. This makes a very moist cake.

Icing:

½ box confectioner's sugar
½ stick butter
½ cup frozen strawberries, thawed
½ cup nuts, chopped
½ cup coconut

Strawberry Ice Cream

1 cup whipping cream
1-1/2 cups sugar
1/3 cup half and half
2/3 cup sugar
1 quart sliced strawberries
Juice of one lemon

Combine the strawberries, sugar and lemon juice in a mixing bowl. Cover and refrigerate. Pour cream into a mixing bowl. Whisk in sugar, a little at a time, and continue whisking until completely blended. Pour in half and half and whisk to blend. Remove berries from the refrigerator, mash, and stir into the cream base.

Transfer the mixture to ice cream maker and freeze.

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Charly's Strawberry Ice Cream Cake

1 pkg. Duncan Hines Moist Deluxe Strawberry Supreme Cake Mix
Rum Syrup:
1/3 cup boiling water
1/3 cup sugar
1/3 cup cold water
¼ cup dark rum

Filling & Frosting:

1 pint strawberry ice cream, softened
1 (8 oz.) carton lite Cool Whip
Fresh strawberries for garnish

Grease and flour 2 (9 inch) round cake pans. Prepare mix according to package directions; bake and cool.

Rum Syrup: Stir boiling water into sugar in medium bowl. Stir until sugar is dissolved. Add cold water and rum. Cool. Spoon rum syrup evenly over each layer. Freeze layers until firm.

Filling and frosting: Place one cake layer on serving plate. Spread softened ice cream to edges. Place second layer on top of ice cream. Freeze assembled cake until ice cream is firm. Frost sides and top cake with whipped topping. Garnish with fresh strawberries. Store in freezer until ready to serve. Allow cake to stand at room temperature 10 – 15 minutes before serving.

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Strawberries with Lime Dipping Sauce

1 (8 oz) carton daily sour cream
2 T. powdered sugar
2 tsp. finely shredded lime peel
1 T. lime juice
3 cups strawberries

For lime dipping sauce, in a small bowl stir together sour cream, powdered sugar, lime peel, and lime juice.

Wash strawberries, but do not remove stems. Drain on several layers of paper towels. Serve the strawberries with the lime dipping sauce within 2 hours. Makes 8 servings.

Sugar Free Strawberry Salad

2 (3 oz.) boxes sugar free strawberry gelatin
8 oz. can crushed pineapple (in its own juice; undrained)
16 oz. cut up strawberries
2 to 3 bananas
8 oz. nonfat sour cream
2 cups boiling water
1 cup chopped pecans (optional)

Dissolve jello in the boiling water. Add crushed pineapple and juice. Allow to cool. Add strawberries, cutup bananas and pecans. Pour $\frac{1}{2}$ of mixture into casserole dish. Place in refrigerator until jello is congealed. Spread a layer of sour cream on top of the congealed salad. Pour the remainder of the jello mixture over the sour cream. Place in refrigerator until entire salad is completely congealed.

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White Chocolate-Strawberry Cheesecake

2 cups graham cracker crumbs
3 T. sugar
 $\frac{1}{2}$ cup butter, melted
5 (8 oz.) packages cream cheese, softened
1 cup sugar
2 large eggs
1 T. vanilla extract
12 oz. white chocolate, melted and cooled slightly
 $\frac{3}{4}$ cup strawberry preserves
Garnish: fresh strawberries
Preheat oven to 350 degrees. Combine first 3 ingredients; press crumb mixture into bottom of a lightly greased 9 inch spring form pan. Bake at 350 degrees for 8 minutes, cool slightly.
Beat cream cheese at medium speed with an electric mixer until creamy; gradually add 1 cup sugar, beating well. Add eggs, 1 at a time, beating after each addition. Stir in vanilla. Add melted white chocolate, beating well. Microwave strawberry preserves in a small microwave safe bowl at HIGH 30 to 60 seconds or until melted; stir well. Spoon half of cream cheese batter into prepared crust; spread a little more than half of melted preserves over batter, leaving a $\frac{3}{4}$ inch border. Spoon remaining cream cheese batter around edges of pan, spreading toward the center. Cover with remaining preserves, and chill. Bake at 350 degrees for 50 minutes or until cheesecake is just set and slightly browned. Remove from oven; cool completely on a wire rack. Cover and chill at least 8 hours. Run a knife around edge of pan to release sides. Reheat preserves briefly in microwave to melt. Pour preserves over cheesecake, leaving 1 inch border. Remove sides of pan. Garnish with fresh strawberries. Store in refrigerator.
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