



# BURES BERRY PATCH

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## STRAWBERRY RECIPES

### Strawberry or Raspberry N' Cream Tart

Prep Time: 2 Hours

#### Crust

- ❖  $\frac{1}{2}$  cup butter, softened
- ❖  $\frac{1}{3}$  cup sugar
- ❖  $1\frac{1}{4}$  cups flour
- ❖ 2 Tbsp milk
- ❖  $\frac{1}{2}$  tsp almond extract

#### Filling

- ❖ 1 (3 ounce) package of cream cheese, softened
- ❖  $\frac{1}{2}$  cup powdered sugar
- ❖  $\frac{1}{2}$  tsp almond extract
- ❖ 1 cup whipping cream

#### Topping

- ❖ 1 pint fresh strawberries, sliced, or fresh raspberries
- ❖ 2 to 4 tablespoons of strawberry or raspberry jelly, melted

Heat oven to 400°. In small mixer bowl beat butter and sugar at medium speed, scraping bowl often, until light and fluffy (1-2 minutes). Add flour, milk, and  $\frac{1}{2}$  teaspoon almond extract. Reduce speed to low, continue beating, scraping bowl often, until mixture leaves sides of bowl and forms a ball. Press dough onto bottom and up sides of a greased 10-inch tart pan or 12-inch pizza pan; prick with fork. Bake for 10-15 minutes or until light golden brown. Cool. In small mixer bowl combine cream cheese, powdered sugar and  $\frac{1}{2}$  teaspoon almond extract. Beat at medium speed, scraping bowl often, until light and fluffy (1-2 minutes). Gradually add whipping cream; continue beating until mixture is thick and fluffy (2-3 minutes). Spread over top of cooled crust. Refrigerate at least 1 hour. Just before serving, arrange fruit on filling. Brush or drizzle melted jelly over fruit.

### Chocolate Covered Strawberries

- ❖ 18 oz. Chocolate chips
- ❖  $\frac{3}{8}$  bar of paraffin wax

In a double boiler on medium heat, mix together chocolate chips and small bits of wax until melted. Once melted, while still on low heat, dip strawberries and place on cookies sheet covered with wax paper. Place in refrigerator until chilled. Once chilled, remove from paper and serve or store in a covered container in the refrigerator.

## **Grandma Minick's Easy Strawberry Pie**

- ❖  $\frac{1}{2}$  cup sugar
- ❖ 1 cup water
- ❖ 1 quart of fresh strawberries
- ❖ 3 tablespoons of cornstarch
- ❖ 1 - 3oz. Box of strawberry jello
- ❖ 9" pie shell

Precook pie shell. Slice strawberries and place in a bowl. Mix sugar and cornstarch together. Then boil water, pour in sugar/cornstarch mixture and cook until thickened. With a whisk, stir in jello. Pour mixture over strawberries and mix together. Pour entire mixture into piecrust and refrigerate. Serve with whipped cream!

## **Strawberry Banana Smoothie**

Any other ripe fruit, such as peaches or raspberries, can be substituted for the strawberries. Kathy usually uses half strawberries and half raspberries.

Makes 4 eight-ounce smoothies

- ❖ 1 1/2 cups (12 ounces) vanilla yogurt
- ❖ 3 to 4 bananas, peeled, cut into chunks
- ❖ 3 cups strawberries, stems removed, roughly chopped
- ❖ 1/4 cup skim milk or soy milk

Gradually add all ingredients to the jar of a blender; puree until smooth. Serve. If there are any leftovers, freeze it in Popsicles for the kids later.

## **Strawberry Rhubarb Topping**

- ❖  $\frac{1}{2}$  lb. of rhubarb stalks chopped
- ❖ 2 cups of sliced strawberries
- ❖  $\frac{1}{4}$  cup of water
- ❖  $\frac{1}{4}$  cup of orange juice
- ❖  $\frac{1}{4}$  cup of sugar
- ❖ 2 teaspoons of vanilla extract

Combine all ingredients in medium pot and bring to a boil over medium heat, stirring often. Reduce heat, cover, and simmer for 10 minutes or until syrup thickens and stalks are tender. Chill. Serve with ice cream.

## **Strawberry-Lime Fool**

Prep: 20 min.

Chill: Up to 2 Hours

4 cups fresh strawberries, stems removed and quartered (3 cups already quartered)  
 $\frac{1}{2}$  cup whipping cream

1 Tbsp. Sugar  
¼ tsp. Finely shredded lime peel  
1 Lime, cut into 6 to 8 wedges

In a shallow dish mash 1 cup of the quartered strawberries with a potato masher. (Or puree with a mini food processor, chopper, or blender)

In a medium bowl beat whipping cream, sugar, and lime peel until cream is very stiff. Fold in mashed strawberries.

In individual 6-7 oz. Glasses or dishes, layer whipped cream mixture and remaining strawberries. Top with a fresh lime wedge.

Serve immediately or chill for up to 2 hours.

6 servings

### **No-Bake Strawberry Cheesecake**

8 oz cream cheese, softened	8 oz prepared whipped topping, thawed
1/3 cup sugar	1 Graham cracker crust
1 cup sour cream	1 lb fresh strawberries, halved lengthwise
2 tsp vanilla extract	

Beat the cream cheese until smooth with an electric mixer. Gradually beat in the sugar. Beat in the sour cream and vanilla until just combined. Fold in the whipped topping. Scrape mixture into the piecrust. (There may be some filling left over. If so, reserve it to be decoratively piped onto the top of the pie.)

Chill in the refrigerator for 4 hours.

Starting in the center, arrange the strawberries in a circular pattern on top of the cream. Pipe with extra filling, if desired.