

Fresh Glazed Strawberry Pie

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

GLAZE INGREDIENTS:

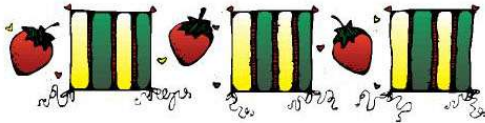
1 C. sliced strawberries
2/3 C. sugar

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



Easy Strawberry Chiffon Pie

If you can run a microwave, you can make this recipe. Easy as pie!

INGREDIENTS:

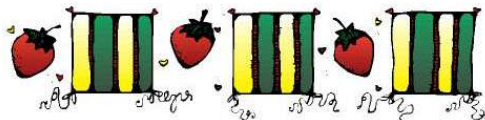
32 large marshmallows
1/3 C milk
2 1/2 C fresh Spooner Strawberries (smash)
1 -8 oz Cool Whip
1 graham cracker crust

DIRECTIONS:

Microwave marshmallows and milk until melted. When slightly cooled, add smashed strawberries and Cool Whip. Spoon into crust and chill.

TIP:

Freezes well, also can be served frozen.



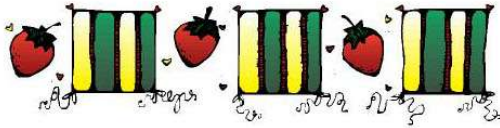
Favorite
Strawberry
Recipes III

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Easy Strawberry Pie

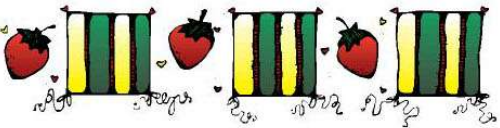
Classic fresh strawberry pie is just four ingredients away! Wow!

INGREDIENTS:

1 Pillsbury Pet-Ritz Frozen Deep Dish Pie Crust (from 12-oz. pkg.), or 1 Pillsbury Refrigerated Pie Crust (from 15-oz pkg.) softened as directed on package
4 to 5 C strawberries, stems removed
1 (12 to 14-oz.) container strawberry glaze
1 C refrigerated or frozen whipped topping, thawed.

DIRECTIONS:

1. Prepare pie crust as directed on package for one-crust baked shell using 9-inch pie pan. Cool 15 minutes or until completely cooled.
2. In large bowl, combine strawberries and glaze. Spoon into cooled baked shell. Serve with whipped topping. Garnish as desired.



Overnight Maple French Toast

Because this rich French toast gets completely assembled in advance, it's a good timesaver for a company breakfast or brunch. In the morning, just pop in the oven and bake.

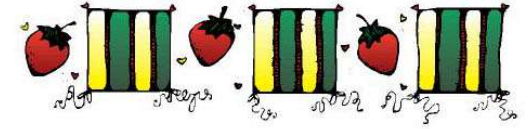
INGREDIENTS:

2/3 C firmly packed brown sugar
1/2 C maple-flavored syrup
1 Tbl margarine or butter
10 (1-inch-thick) slices French bread
4 eggs
1 1/2 C skim milk
1 teaspoon vanilla
1/8 tsp salt
1 1/4 C sliced strawberries
1 to 2 Tbl powdered sugar

DIRECTIONS:

1. Spray 13x9-inch pan with nonstick cooking spray. In medium saucepan, combine brown sugar, syrup and margarine. Bring to a boil over medium heat, stirring constantly. Boil 1 minute.
2. Pour syrup mixture evenly in bottom of sprayed pan. Arrange bread slices in even layer over syrup mixture. Set aside.
3. In large bowl, combine eggs, milk, vanilla and salt; beat with wire whisk until smooth. Pour evenly over bread in pan. Cover; refrigerate at least 8 hours or overnight.
4. To bake, heat oven to 350°F. Uncover pan; bake 30 to 35 minutes or until lightly browned.
5. To serve, top each serving with 1/4 cup sliced strawberries; sprinkle with powdered sugar.

SERVES: 5



Chocolate Covered Strawberries

INGREDIENTS:

16 oz milk chocolate chips
2 Tbl shortening
1 lb. fresh strawberries with leaves on

DIRECTIONS:

Insert toothpicks into the tops of the strawberries. In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture. Turn the strawberries upside down and insert the toothpick into styrofoam for the chocolate to cool.

