



Fanciful Fruit Pizza

Dessert pizza made with cookie-dough crust and colorful fruit toppings.

INGREDIENTS:

1 (18-oz.) pkg Pillsbury Refrigerated Sugar Cookies
1 (8-oz.) pkg cream cheese, softened
1/3 C sugar
1/2 tsp vanilla
1 C fresh or canned peach slices, drained cut into thinner slices
1 C halved or quartered fresh strawberries
1 C fresh or frozen blueberries
1/2 C orange marmalade, heated

DIRECTIONS:

Heat oven to 350F. Slice cookie dough as directed on package. Arrange slices in bottom of ungreased 15x10x1-inch baking pan or 14-inch pizza pan. Press dough evenly in pan, using floured fingers if necessary. Bake at 350F for 11-16 minutes or until golden brown. Cool 15 minutes or until completely cooled. In small bowl, combine cream cheese, sugar and vanilla; beat until fluffy. Spread mixture over cooled cookie crust. Arrange fruit over cream cheese. Spoon or brush warm marmalade over fruit. Refrigerate at least 1 hour before serving. Cut into squares or wedges. Store in refrigerator.



Chocolate Strawberries

The world simplest dessert!

INGREDIENTS:

5 oz. bittersweet chocolate, chopped
1 pint strawberries with leaves

DIRECTIONS:

In a microwave-safe bowl, or in the top of a double boiler over simmering water, cook chocolate until melted. Stir occasionally until chocolate is smooth. Holding berries by the stem dip each one in melted chocolate, about three-quarters of the way to the stem. Place, stem side down, on wire rack and chill in refrigerator until hardened.



Favorite
Strawberry
Recipes V

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Fresh Strawberry Almond Pie

The secret is in the crust! This pie is perfect when topped with whipped cream and almonds.

INGREDIENTS:

- 1 1/2 C crushed pecan shortbread cookies
- 1/4 C blanched silvered almonds
- 1/3 C butter, melted
- 6 C fresh strawberries, hulled
- 1 C white sugar
- 3 Tbl cornstarch
- 1/3 C water
- 1/4 tsp salt
- 1/2 tsp almond extract

DIRECTIONS:

Preheat oven to 350F. In small bowl, stir together all crust ingredients. Press on bottom and up sides of a 9-inch pie plate. Bake for 8 minutes. Cool completely. Mash enough strawberries to equal 1 cup. In 2-qt saucepan, combine sugar and cornstarch. Stir in mashed berries and water. Cook over medium heat, stirring constantly, until mixture thickens and comes to a full boil (8 to 15 minutes). Boil 1 minute; remove from heat. Stir in salt and almond extract; cool 10 minutes. Fill baked crust with remaining fresh strawberries; pour cooked mixture over fresh berries. Refrigerate at least 3 hours. Garnish with whipped cream and almonds if desired.



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.



Strawberry Ice Cream Pie

- 1 3oz pkg lemon gelatin
- 1 C hot water
- 1 pt vanilla ice cream
- 1 C fresh or frozen strawberries
- 1 pie shell or graham cracker crust

DIRECTIONS:

Dissolve gelatin in water; stir in ice cream immediately. Chill for 10 minutes. Stir in strawberries and pour into pie shell. Chill or freeze.



Fluffy Strawberry Pie

Fresh strawberries, a touch of lime, real whipped cream.

INGREDIENTS:

- 1 Pillsbury Pie Crust (baked & cooled)
- 3/4 C boiling water
- 1 pkg (4-serving size) strawberry flavored gelatin
- 1 tsp grated lime peel
- 1/2 C lime juice (4limes)
- 1 1/2 C whipping (heavy) cream
- 3/4 C powdered sugar
- 1 pint (2C) strawberries, slightly crushed
- Whipped cream, if desired
- Strawberry halves, if desired

DIRECTIONS:

Bake and cool pie crust. Pour boiling water on gelatin in large bowl; stir until gelatin is dissolved. Stir in lime peel and lime juice. Refrigerate about 1 hour or until very thick but not set. Beat gelatin mixture with electric mixer on high speed about 4 minutes, scraping bowl occasionally, until thick and fluffy; set aside. Beat whipping cream and powdered sugar in chilled large bowl on high speed until stiff. Gently stir whipped cream and crushed strawberries into gelatin mixture. Pour into crust. Refrigerate about 3 hours or until set. Garnish with whipped cream and strawberry halves. Cover and refrigerate any remaining pie.

