

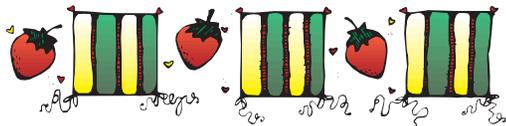
Fresh Strawberry Parfait

Prep 10 minutes Chill 2 hrs

1/2 C Cool Whip
1 8oz Carton Lemon Yogurt
3 C sliced Spooner Strawberries
1/2 C coarsely crumbled Shortbread Cookies

DIRECTIONS:

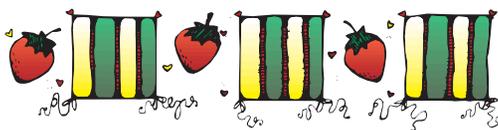
Fold yogurt and 1/2 berries into cool whip. Layer this mixture, then berries in 10 Oz glasses., then repeat layers. Chill for 2 hrs. Before serving, top with cookie crumbs.
Makes 4 servings



Strawberry Spice Bread Loaf

Thanks Lynn for sharing!

3 C Spooner Strawberries
3 C Flour
2 C Sugar
1 tsp Salt
3 tsp Cinnamon
1 tsp Nutmeg
1 tsp Baking Soda
1 1/4 C Oil
4 Eggs, beaten



Strawberry Spice Bread Loaf

Continued...

DIRECTIONS:

Let fresh berries stand at room temperature while preparing the batter so juice can settle. Combine dry ingredients in a large bowl; mix thoroughly. In a separate bowl combine oil and eggs. Drain strawberries, reserving the juice and mash. Add oil and egg mixture to strawberries; mix well. Make a well in the center of the dry ingredients and pour in the strawberry mixture. Mix until thoroughly combined. Grease and flour (2) 9-inch loaf pans. Divide the batter equally into the pans. Bake 350 degrees for 1 hour or until cake tester inserted comes out clean. Cool slightly before removing from pans.

STRAWBERRY SPREAD TOPPING:

Soften 12 oz of Cream Cheese and mix 1/2 Cup reserved strawberry Juice.



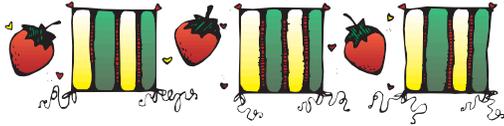
Favorite
Strawberry
Recipes X

Spooners Berry Farms

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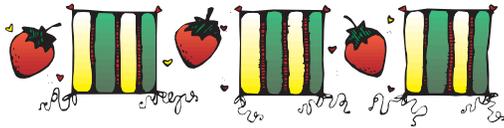


Strawberry Honey Butter

3 C Spooner Strawberries
4 C Butter (Softened)
1/2 C Honey

DIRECTIONS:

Puree strawberries. Beat together soft butter and honey. Beat in strawberry puree until light and fluffy. Cover and chill. To serve, scoop 1/4 C into serving bowl. Serve on toast or english muffins.



Strawberries for Shortcake

4 C Sliced Spooner Strawberries
1/4 C Sugar

DIRECTIONS:

Combine strawberries & sugar in a bowl and let sit at least 1 hour at room temperature, or up to 7 hrs in the fridge. A syrup will form on the bottom of bowl.

To serve, slice each biscuit in half, layer with berries and whip cream.
Makes 8 Serving

Old-Time Strawberry Shortcake

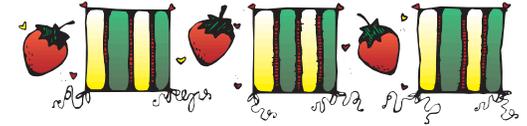
Thanks E. Mitchell
Oakville, WA

2 C Sifted Flour (all Purpose)
1/3 C Sugar
1 Tbl Baking Powder
1/2 tsp Salt
1/2 C Shortening (part butter)
3/4 C Milk (part canned milk)
2 Egg beaten

DIRECTIONS:

Sift together flour, sugar, baking powder, and salt. Cut in shortening/butter until particles are like coarse cornmeal. Combine milk & eggs & add to dry ingredients all at once. Stir until dough is just moistened throughout. Spread into a greased 9" round pan. Bake 375 degrees 25-30 minutes

Cool and cut into desired size shortcakes.



Strawberry-Raspberry Stack

3 C Spooner Strawberries
1 1/2 C Spooner Raspberries
1 Tbl Sugar
2 Tbl Orange Liqueur or Orange Juice
1 (17.3 oz) Pkg Frozen Puff Pastry, thawed
1 tsp Cinnamon-sugar
12 oz Cool Whip
Garnish with berries

DIRECTIONS:

Preheat oven 400. In a bowl, combine berries and liqueur. Unfold pastry sheets, and sprinkle with cinnamon-sugar. bake 10-12 minutes until golden brown. remove from oven, gently press pastry to flatten, cool for 10 minutes. Remove from pans and cool completely on cooling racks. Cut each pastry sheet in half length wise. Place a pastry rectangle on a serving platter; spread with 1 Cup Cool Whip, leaving an half inch border. Arrange 1/3 of berry mixture over cool whip. Repeat layers twice, top with pastry sheet then cool whip. garnish with berries. chill for 10 minutes. Cut with serrated knife, gently cut to serve.

