

# *Our State's* **Strawberry** recipe collection

Reader-submitted recipes  
featuring sweet  
North Carolina strawberries.



presented by



*Just Ripe for You*

**Our State**  
NORTH CAROLINA

# 2012 Winners

## Strawberry Trifle

Margaret Hicks, Clayton

- 1 cup cold milk
- 1 cup (8 ounces) sour cream
- 1 package (3.4 ounce) instant vanilla pudding mix
- 2 cups heavy whipping cream (whipped)
- 8 cups cubed angel food cake
- 4 cups sliced strawberries



In a large bowl, beat milk, sour cream, and pudding mix on low speed until thickened. Fold in whipped cream. Place half of cake cubes in 3-quart glass bowl. Arrange a third of strawberries around sides of bowl and over cake. Top with half of pudding mix. Repeat layers once. Top with remaining strawberries. Refrigerate for 2 hours before serving.



## Strawberry Tiramisu

Lisa Raschke, Raleigh

- |  |   |  |
|--|---|--|
| 2 cups sugar                                 | ¼ cup water                                       | 2 packages of ladyfingers (40 ladyfingers total) |
| 1 vanilla bean                               | 1 8-ounce container of mascarpone or cream cheese |  |
| 6 cups fresh strawberries, washed and hulled | 1 pint whipping cream                             |  |

Put the sugar and vanilla bean in a food processor and blend until the vanilla bean is in fine pieces and incorporated throughout the sugar. Combine 4 cups of strawberries, water, and 1/2 cup of the vanilla sugar (more or less depending on the ripeness of the berries) in a medium-sized sauce pan and heat over medium heat. Bring mixture to a boil and reduce the heat to medium low, simmering the berries for 10-15 minutes (it should look like a thick sauce when you are finished). Refrigerate. These two steps can be done up to a day or two in advance.

Combine the mascarpone (or cream cheese) in a medium sized bowl and add 1/2 cup of the vanilla sugar. Whisk until well combined. Combine whipping cream and 1/2 cup of the vanilla sugar in a separate bowl and whisk until you get soft peaks. I like to just whisk it by hand, but you can use a mixer to speed up the process. Gently combine the mascarpone and the whipped cream until they just

come together. You can use the folding technique or a whisk. Slice remaining two cups of strawberries.

Layer 1/3 of the strawberry sauce into a dish of your choice. You can really use any dish you like, even a trifle dish. I used an oval shaped gratin dish because I thought it was fun, but a lasagna pan is probably the easiest. Then layer half of the ladyfingers. Add another 1/3 of the strawberry sauce, 1/2 of the cream mixture, and half of the sliced strawberries. Repeat the layers; ladyfingers, strawberry sauce, cream mixture, and sliced strawberries. Cover with saran wrap and refrigerate overnight. Serve and enjoy!

Note: You will have some leftover vanilla sugar, depending on the ripeness of your berries. You can use it in your coffee, over oatmeal, or over more berries.



# 2012 Winners

## Strawberry Lemon Shortcakes



*Kristina G. Harris, Raleigh*

9 ounces (about 2 cups) flour  
¼ cup sugar  
1 tablespoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
6 tablespoons chilled butter, cut into small pieces

1¼ cups buttermilk  
1 tablespoon grated lemon rind  
½ cup flour  
1 tablespoon butter, melted  
1 tablespoon turbinado sugar  
4 cups sliced strawberries  
¼ cup sugar

1 tablespoon fresh lemon juice  
1 cup heavy cream  
1 tablespoon powdered sugar  
¼ teaspoon vanilla

Preheat oven to 425°. Spray a 9-inch baking pan with cooking spray.

Combine flour, ¼ cup sugar, baking powder, baking soda and salt in large bowl. Cut in butter with pastry blender until mixture resembles coarse meal. Combine the buttermilk and lemon rind; add to flour mixture, tossing gently with fork to combine. (Dough will be wet and about the texture of cottage cheese).

Place ½ cup flour in shallow dish. Scoop 10 equal dough portions into flour. Gently shape each portion into a round by tossing in flour to help shape the dough. Arrange in prepared pan. Brush the dough with melted butter and sprinkle with turbinado sugar.

Bake for 22 minutes or until the shortcakes are lightly browned. Cool in pan on wire rack for 10 minutes. Remove from pan and cool on wire rack.

Combine berries, ¼ cup sugar, and lemon juice, toss to coat. Let stand for 15 minutes.

Prepare whipped cream: In a chilled small mixing bowl and with chilled beaters, beat cream until it begins to thicken. Add confectioner's sugar and vanilla; beat until soft peaks form.

Split each shortcake in half; spoon about ⅓ cup strawberry mixture on bottom half. Top with whipped cream and top of shortcake. Yield 10.



## Strawberry-Berry Cobbler

*Cheri Szcodronski, Pittsboro*

### Filling:

2 cups strawberries  
2 cups blackberries  
⅔ cup sugar  
1½ tablespoons cornstarch  
Dash of salt

### Crumble Topping:

¾ cup flour  
¼ cup brown sugar  
½ cup oats  
1 teaspoon cinnamon  
¼ cup butter, cut into small pieces

Mix flour, brown sugar, oats, and cinnamon. Add to food processor. Add butter and use on/off turns to cut in butter until mixture resembles coarse meal. Sprinkle on top of berry filling. Preheat oven to 400 degrees and bake for 55 minutes or until topping is golden brown and filling is bubbling. Cover loosely with aluminum foil if topping browns too quickly. Serve warm with ice cream. Refrigerate leftovers. Makes 12 servings.



## Florida Sunshine Cake

*Lana Gail Zechner, Billerica, Mass.*

### **Cake:**

1 box Duncan Hines® yellow cake  
4 eggs or egg substitute  
1 box vanilla pudding  
12 ounces of a 16-ounce package of frozen sweetened strawberries including juice, thawed (reserve other 4 ounces of strawberries for topping)  
½ cup water

Mix first five ingredients, bake in 9-x-13-inch pan or 2 8-inch round pans for 25 to 30 minutes. Check doneness with toothpick. Let cool. Mix cheesecake mix, whipping cream or heavy cream, sour cream, and sugar until thick; add strawberries stir until blended throughout icing. Spread icing on cool cake, garnish with fresh strawberries if desired. Keep refrigerated. (Variation: Substitute an 11-ounce can of mandarin oranges in cake or a 20-ounce can of pineapple for a different taste.)

### **Topping:**

1 16-ounce package and remaining 4 ounces of thawed strawberries including juice  
1 box instant cheesecake filling mix (discard graham cracker mix)  
1 8-ounce carton sour cream  
1 16-ounce carton heavy cream or whipping cream  
1 tablespoon sugar

*About this recipe: I got it from a friend who had it passed down to her from her mom who lived in Florida. Orange and pineapple were the original recipe, but one day I decided to try my son's favorite: strawberries. Who doesn't like strawberries and cheesecake? The original recipe also called for Cool Whip® (a 9-ounce container), but I prefer the real thing.*

*The first time I made the strawberry version, I didn't have time to allow the cake to cool completely, and I had made the 2 round pans. My daughter and I had a heck of a time transporting the cake to my sons house for a cook out – the top layer was slipping and sliding around we almost didn't make it, but it was amazing! The cake was still warm and the icing was just cold enough. The cake got rave reviews, and I am often asked to make this for family functions!*

## Strawberry Paté

*Janet Dumas, Raleigh*

### **Pie Crust (makes 1, you'll need 3 for this recipe):**

1½ cups of flour  
½ cup of butter or margarine  
¼ cups and 1 tablespoon of cold water

### **Filling:**

Strawberries  
Sugar

Mix flour and butter together until crumbly. Add cold water slowly until forms a ball. Roll it out to fit your casserole dish. I make it in my food processor. Makes 1 pie crust.

In a casserole dish, put a layer of strawberries (as many as you like) either whole or sliced. Sprinkle some sugar (about 1 or 2 tablespoons) over the strawberries. Add a layer of pie crust then another layer of strawberries and sprinkle sugar on top and place the third pie crust on the top and brush with a little milk and put in oven at 425° for about 45 to 50 minutes, until it starts bubbling.

*About this recipe: This recipe is from Marcy Dumas. It is delicious and you can use rhubarb instead, if you like. Excellent warm and you could put ice cream on top or whip cream or enjoy it just the way it is.*

## Strawberry Salad

*Patricia Gillispie, King*

### **Salad:**

1 quart fresh strawberries, cut into thirds  
1 head romaine lettuce, broken into 1–2" pieces  
3 scallions, diced (use the green also)  
1 cup seedless grapes (any kind), cut into halves  
1 small can pineapple tid-bits, drained  
1 large orange, cut into segments, save juice as you cut segments

### **Dressing:**

½ cup good olive oil  
salt and pepper to taste  
2 tablespoons balsamic vinegar  
Reserved orange juice

Gently mix all salad ingredients. Mix salad dressing ingredients and toss with salad.

*About this recipe: There is a local restaurant that has a salad with many more components in it and I love it! This salad is my simplified version (without any meat or fish) and can be enjoyed by vegetarians as well. The flavors are really lovely and the appearance is great.*

## Strawberry Crown

*Darel Keener, Charlotte*

½ cup butter  
¼ cup brown sugar  
1 cup flour  
½ cup chopped nuts

1 envelope unflavored gelatin  
½ cup cold water  
2 pints strawberries (halved)  
1 teaspoon lemon juice

¾ cup sugar  
1 cup whipping cream (prepared)  
Few drops red food coloring (if desired)

Heat oven to 400°. Mix butter, brown sugar, flour, and nuts with hands. Spread in oblong pan. Bake 15 minutes (stir baked crumbs with spoon) and let cool.

Soften gelatin in cold water. Mash 1 cup strawberries in sauce pan. Add lemon juice and sugar. Bring to a boil, stirring occasionally.

Remove from heat. Stir in softened gelatin until dissolved. Add few drops red food coloring. Take a small amount of this mixture and make a thin layer on the bottom of dish (glass bowl) to form a design. This will be top of the dessert when flipped. Chill rest of mixture until partially set.

Fold in remaining berries and whipped cream. Fill glass bowl in layers by alternating the berry mixture and the crumb mixture. Start with berry mix and end with crumb mix.

Repeat as recipe makes about 4 layers. Chill. Unmold with knife and hot water.

You can use any mold you like or a glass bowl. Anything that will hold mixture and unmold nicely. This is a very delicious recipe using fresh strawberries. Sometimes I don't even unmold it. I just serve it from the bowl or mold pan. That way you don't need to make the pattern in the bottom but making the pattern helps to make it pretty when it is served.

*About this recipe: I'm not sure where this came from but I have had it for many years and my family loves it.*

## Strawberry Bread

*Pam Wood, Red Oak*

**Bread:**  
3 cups all-purpose flour  
2 cups of sugar  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
4 eggs  
1 cup oil  
2½ cups of fresh strawberries chopped finely

1 cup pecans  
**Frosting:**  
1 box powdered sugar  
1 4-ounce package of cream cheese  
1 teaspoon vanilla  
¼ cup margerine  
½ cup pecans

Mix flour, sugar, baking soda, salt, and cinnamon in large mixing bowl. Mix eggs, oil, and strawberries, then add to dry mix. Put in bread pan. Bake 350° for one hour. Let cool.

Mix frosting ingredients and pour frosting over cool bread. Makes 2 9x5x3-inch loaves.

*About this recipe: My family and I can't wait until strawberry season is here so we can enjoy our favorite bread, strawberry shortcake and of course, strawberry ice cream. I love to make loaves to share with friends and neighbors.*

## Strawberry Punch

*Elva Brown, Mooresville*

2 small boxes strawberry Jell-O®  
1 1½ cups sugar  
4 cups boiling water  
2 cups cold water  
1 8-ounce bottle ReaLemon® juice  
1 46-ounce can pineapple juice  
1 small package frozen strawberries  
1 quart ginger ale

Dissolve Jell-O® in boiling water. Stir in sugar until it dissolves. Allow to cool for a few minutes. Add cold water, lemon juice, and pineapple juice. Crush strawberries in blender and add to mixture and freeze. To serve, thaw mixture until slightly slushy and add 1 quart ginger ale.

*About this recipe: This is one of my favorite punch recipes. One of my aunts gave this recipe to me years ago. It is especially delicious this time of year when made with fresh strawberries. I have used it for showers, receptions and home parties for friends and family. Not only is it delicious, but it looks so pretty in a punch bowl. You can make your refreshment table very attractive by using greenery around the punch bowl and dishes or paper products decorated with a strawberry theme.*

## Strawberry Pudding

Sandra Hobbs, Willow Springs

1 quart strawberries  
1 package strawberry  
Jell-O®  
½ cup sugar  
2 small packages vanilla  
instant pudding

1 large container  
Cool Whip®  
8 ounces of sour cream  
3 cups milk  
1 box vanilla wafers

In saucepan over medium heat, mix sliced strawberries, jello, and sugar. Heat until there is ample juice. Set aside and cool. Mix instant pudding and milk, then add ¾ container Cool Whip® and sour cream. Mix well. In a 9-x-13-inch, pan put layer of vanilla wafers, pudding, then strawberries. Repeat. Put in refrigerator to cool and add remaining Cool Whip® on top.

*About this recipe: Everyone loves my strawberry pudding. I normally make it every other week and take to bible study.*

## No Crust Strawberry Pie



Patti Griffith, Sylva

3 cups fresh strawberries  
1 3-ounce package sugar-  
free cook-and-serve  
vanilla pudding mix  
1 6-ounce package sugar-  
free strawberry-flavored  
gelatin

2 cups water  
Light or low-fat frozen  
whipped topping  
(optional)

Rinse and hull strawberries. Distribute evenly in a 10-inch pie pan. In a medium saucepan, combine pudding mix, gelatin mix, and water. Stir well, and bring to a full boil. Pour mixture over strawberries, and refrigerate for 4 to 6 hours. Top with light or low-fat frozen whipped topping prior to serving, if desired. Preparation time is 5 hours including refrigeration time. Yield: 8 servings

*About this recipe: I have made this recipe several times and have served it to company. Everyone loves it and asks me to make it often. Not only is it delicious but it's also a relatively healthy recipe since I use sugar-free and fat-free products wherever possible. It firms up nicely and even passed the "mother-in-law" test in that she's asked me to make another one for her to take home!*

## Mom's Strawberry Pudding

Pam Crotts, Lexington

1 large box instant vanilla  
pudding  
8 ounces of sour cream  
1 tub of Cool Whip®

1 box vanilla wafers  
1 quart of strawberries,  
sliced and mixed with  
½ cup of sugar

Mix pudding as directed, add sour cream and cool whip. Layer bottom of bowl or dish with vanilla wafers add layer of strawberries, add another layer of wafers then pour ¼ of pudding over layers, repeat. You will top it with the pudding.

This recipe is just like a banana pudding – you just use strawberries instead of bananas.

*About this recipe: My mom made this every spring with fresh strawberries out of her garden, it made picking and capping all those berries worthwhile.*

## Carolina Strawberry Muffins with Strawberry Butter



Carol Noble, Burgaw

### Muffins:

1½ cups all-purpose flour  
¼ cup sugar  
¼ cup firmly packed light brown sugar  
2 teaspoons baking powder  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
¼ teaspoon salt  
1 large egg, slightly beaten  
1 stick butter, melted  
1 teaspoon key lime\* juice, freshly squeezed

1½ cup evaporated milk  
1½ cups fresh strawberries, washed, hulled and thinly sliced  
2 teaspoons grated key lime\* rind

### Streusel Topping:

½ cup firmly packed brown sugar  
¼ cup all-purpose flour  
½ cup chopped pecans  
1 teaspoon cinnamon  
1 teaspoon key lime\* rind (optional)  
2 tablespoons melted butter

1 cup confectioner's sugar  
¼ cup diced strawberries  
2 teaspoons key lime\* juice

### Strawberry Butter

1 cup butter, softened  
1 teaspoon salt  
1/3 cup confectioner's sugar  
1 cup fresh strawberries, washed, hulled and thinly sliced

\*regular limes may be substituted

**Muffins:** In a large mixing bowl, combine first 7 ingredients and stir well. Make an indentation into center of dry ingredients. In a separate bowl, beat together egg, butter, lime juice and evaporated milk; add to flour mixture, stirring just until moistened. Gently fold in strawberries and key lime rind. Spoon batter into greased or paper lined muffin pans, filling ¾ full; sprinkle each muffin with 1 tablespoon Streusel Topping (see right). Bake at 375° for 25 minutes or until muffins are lightly browned and spring back when lightly touched in center. Cool muffins in pans for 10 minutes on a cooling rack, remove from pans and allow to cool completely

on cooling rack. Serve with Strawberry Butter, if desired.

**Streusel Topping:** Combine all streusel topping ingredients in a small bowl and mix until crumbly with a fork.

**Strawberry Butter:** Combine first three strawberry butter ingredients in a mixing bowl and beat on medium until light and fluffy, about 3 minutes. Stir in strawberries and mix well. Transfer to serving dish and refrigerate several hours before using to allow the flavors to blend. Serve with warm muffins.

Yield: 12 muffins

## Strawberry Cake with Strawberry Frosting

Kay Evans, Hillsborough

### Cake:

1 white cake mix  
1 strawberry jello, small box  
3 teaspoons flour  
4 eggs  
1 cup Wesson® oil  
½ cup water  
¾ cup fresh strawberries

### Frosting:

1 box powdered sugar  
½ cup strawberries, chopped  
1 stick butter

Mix all cake ingredients and pour into two round 8-inch pans and bake at 350° for 30 minutes. Let cool. For frosting, cream butter. Add strawberries and powdered sugar. Beat until smooth. Spread over cake.

*About this recipe: My birthday and my sister's birthday are one week apart in May, right in the middle of strawberry season. So growing up, our Mama always made us each a fresh strawberry cake for our birthday parties. Just one bite takes me back to those growing-up years and the start of warm weather!*

## Strawberry Crisp

Elizabeth Philippus, Concord

6 cups fresh strawberries, capped, rinsed, drained and cut in half  
1 box plain yellow cake mix  
1 and a half sticks of butter (¾ cup)

Preheat oven to 350°. Place the strawberries in the bottom of an ungreased 9-x-13-inch pan. Cover the strawberries with half of the dry cake mix. Cut half of the butter in small pieces and scatter over the cake mix. Cover with remaining cake mix, repeat with the remaining butter. Bake the crisp until it is golden brown and crisp on top, about 45 to 55 minutes depending on individual oven. Keep checking every 5 minutes after 45 minutes for golden brownness.

Remove from oven and cool on wire rack for 10 minutes. May be served warm with scoop of ice cream.

*About this recipe: I tried this years ago, experimenting, and found it to be so delicious! The strawberries are sweetened by the cake mix, and is such an easy recipe to put a smile on someone's face. It's always a hit at gatherings and it is always gone!*

## Thruston Family Birthday Cake

*Betsy Craver, Greensboro*

1 box angel food cake mix  
1 small box of strawberry Jell-O®  
4 cups fresh strawberries, roughly chopped and frozen  
1 pint heavy cream, whipped

Prepare cake according to directions and allow to cool. Cut the top of the angel food cake off and remove it. Cut a channel in the remaining half and remove and save cake pieces.

Prepare the Jell-O® using the recommended amount of boiling water, dissolve Jello® and add frozen strawberries and cake pieces to set.

Put the Jell-O® into the tunnel of the cake, replace top and frost with fresh whipped cream. Garnish with fresh strawberries.

*About this recipe: This was our traditional family birthday cake. Everyone got one for their special day and they could choose the color of the whipped cream. The birthday girl or boy had to give everyone one generous piece and then could have the rest all to themselves!*

## Strawberry Cake

*Helen Aneskewich, Mocksville*

<b>Cake:</b>	1 stick butter
4 eggs	3 tablespoons flour
1 box white cake mix	½ cup water
½ cup strawberries and juice	<b>Icing:</b>
1 package of strawberry Jell-O®	¼ cup strawberries
	1 stick butter
	1 box confectioners sugar

Grease and flour bundt pan, set oven for 350°. Mix above ingredients until smooth. Pour into bundt pan and bake for 45 minutes or until done testing with a toothpick until toothpick comes out clean. Let cake cool 15 minutes and then invert it to release from the pan. Put on large plate. With toothpick, poke holes all over cake.

Mix ¼ cup strawberries, 1 stick butter and 1 box confectionary sugar. Pour icing over warm cake, keep spooning over the cake until it cools or until some of the icing has absorbed into the cake.

*About this recipe: This recipe was given to me by a friend when our children were younger. It became our middle daughter's favorite cake and one she always requested for her birthday. It is truly to die for!*

## Frozen Strawberry Salad

*Joan Elliott, Chadbourn*

8 ounces softened cream cheese (low fat)  
¾ cup sugar  
1 8-ounce container Cool Whip®, thawed (low Fat)  
1 10-ounce package frozen strawberries, chopped and with juice  
1 large can crushed pineapple, drained  
2 bananas, chopped

Mix cream cheese, sugar and Cool Whip® with an electric mixer. Stir in strawberries and juice, pineapple and bananas. Pour mixture into a 9-x-13-inch pan and freeze. To serve, thaw slightly and cut into squares.

*About this recipe: This recipe won a prize in the Strawberry Foods Contest at the N. C. Strawberry Festival in Chadbourn.*



## May's Punch Bowl Dessert

Rebecca Arth, Hampstead

1 box yellow cake mix  
2 quarts strawberries  
1 large box strawberry  
Jell-O®

2 small boxes of vanilla  
pudding, prepared  
1 large container  
Cool Whip®

Make cakes according to directions in 2 8- or 9-inch round cake pans. Set aside to cool. Mix strawberry Jell-O® with one cup of hot water and add strawberries. In punch bowl layer: 1/3 pudding, 1 cake, half the Jell-O® and strawberry mixture, the other cake, remaining Jell-O® and strawberry mixture, remaining pudding, and top with Cool Whip®.

*About this recipe: It was shared by a friend in Ohio.*

## Fresh Strawberry Spinach Salad



Vickie Hefner, Newton

### Salad:

4 cups fresh strawberries,  
capped and sliced  
8 cups fresh spinach  
4 ounces slivered almonds

### Dressing:

1/2 cup olive oil  
1/2 cup white wine vinegar  
1/2 cup sugar  
2 spring onions finely diced  
1 tablespoon sesame seeds  
1 teaspoon poppy seeds  
1/4 teaspoon worcestershire  
sauce

Wash and dry spinach and strawberries. Cap and slice strawberries, slice and layer with spinach and almonds. Cover and refrigerate. Wisk together remaining ingredients for dressing; refrigerate until chilled, about an hour. Pour dressing over salad and toss just before serving.

*About this recipe: I grew fresh spinach in a raised bed for the first time this year and couldn't wait for the first strawberries and spring onions so I could make this salad for Sunday lunch!*

## Carolina Strawberry Water

Carol Shields, Scotland Neck

1 quart fresh strawberries  
(washed)  
Water  
Small cubed ice  
Glass beverage dispenser  
with a tap



After washing the strawberries, pick several pretty ones to save with their tops intact and set them aside.

Cut the remainder of the strawberries in half lengthwise — you can leave the green tops on these as well. Put the cut strawberries in a gallon container and add water to nearly full. Refrigerate the berries and water for 4–6 hours to allow the strawberries to permeate the water.

To serve, add the chilled berries and some of the strawberry water to a clear glass beverage dispenser with tap for serving. Fill the dispenser with small cubed ice and stir to disperse the strawberries throughout. You can also add the whole berries that you saved earlier.

*About this recipe: This makes a beautiful frosty display and is perfect to dispense a healthy, refreshing drink on a hot summer day. My recipe is very simple, but really highlights the fresh taste and fragrance of North Carolina strawberries. I first tasted this in a lovely gift shop that had set this up for customers to serve themselves as they came in from the summer heat. I was so taken by it that I came home and served it to my fellow Roanoke Valley Cooperative Extension Master Gardeners. It was a big hit and so simple to prepare.*

*Since I found this recipe, I can't wait for strawberry season each year so that I can dazzle my friends and family with it. It is a great way to celebrate the Carolina strawberry season and to extend a little Southern hospitality!*

## Strawberry Moon Pie Pudding

*Linda Wood, Thomasville*

¾ cup sugar, divided  
3 tablespoons flour  
Dash salt  
1 whole egg plus 3 eggs, separated

2 cups half & half  
(can use fat free)  
½ teaspoon vanilla

4 to 6 Chocolate Moon Pies® (cut in  
fourths)  
2 cups fresh strawberries, sliced

Put ½ cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and one whole egg and half and half. Cook, uncovered, over boiling water 10 to 12 minutes or until thickened, stirring constantly. Remove from heat; stir in vanilla.

Spread small amount of custard onto bottom of a ½-quart baking dish. Cover with layers of moon pies, strawberries and remaining custard. Repeat layer.

Beat 3 egg whites on high speed of mixer until soft peaks form. Gradually beat in remaining sugar until stiff peaks form. Spread over custard, sealing well to edge of dish.

Bake at 350° 15 to 20 minutes or until lightly browned. Cool slightly.

*About this recipe: I love to combine receipes and put new spins on old receipes. After being embarrassed by my bananas turning black in in this recipe, I decided it was time for a change. I started using strawberries. Then, with wafers getting so soggy, I went for the moon, Moon Pies that is. Put a RC Cola with this and you just can't get more southern!*

## Strawberry Cake

*Julia Paul, Blounts Creek*

1 box yellow cake mix  
1 quart strawberries  
8 ounces cream cheese  
½ stick butter  
1 box confectioners sugar

Prepare cake according to directions and bake in 3 layers. Chop strawberries. For frosting, mix together cream cheese, butter, and confectioner's sugar.

Place bottom layer of cake on a plate upside down. Spread ⅓ of strawberries on top. Cover strawberries with ⅓ of cream cheese frosting. Repeat for middle layer. Place top layer of cake right side up. Cover with strawberries and frosting. Freeze cake and then enjoy!

*About this recipe: My Mama made her pineapple cake like this recipe, so I decided to substitute our family favorite: strawberries! Absolutely delicious, especially when juice saturates the cake. Yummy!*

## Strawberry Cobbler

*Mary Jones, Broadway*

1 cup sugar  
1 cup self-rising flour  
1 cup milk  
1 stick margarine or butter

1 quart fresh strawberries  
(washed, capped, and  
sliced)

Preheat oven to 350°. Mix sugar, self-rising flour, and milk together. Melt margarine or butter in casserole dish. Put sliced strawberries on top of melted margarine. Pour sugar, self-rising flour and milk mixture on top of strawberries. Do not stir! Place in oven and bake for approx. 45 minutes. Remove from oven and cool slightly. Serve with vanilla ice cream.

## The Best Strawberry Milkshake EVER!

Amy Harris, Durham

Put about ½ to 1 cup of fresh strawberries in a blender with a "splash" of Myers's dark rum. Blend until strawberries are pureed. Add several scoops of vanilla ice cream, preferably Breyer's® Natural Vanilla. Blend after each couple of scoops until desired consistency and amount, adding more berries and/or rum as necessary.

*About this recipe: Every strawberry season we try to hit Jean's Berry Patch near Apex on opening day. We make pies, shortcake, and just eat them until we turn pink. But, my strawberry milkshakes are my favorite part of strawberry season. Better than chocolate cake!*

## Frozen Strawberry Magaritas & Daquiries

Amy Jackson, Chocowinity

3 quarts strawberries, washed, hulls removed  
1 can frozen lemonade  
1 can tequila or rum  
7-Up®, Sprite®, or other clear soda

Put the strawberries in a food processor and blend until they are pureed. Add the lemonade and rum. Freeze the mixture. When ready to serve, scoop the strawberry drink into a glass. Add the soda (regular or diet) and stir until there is a slushy consistency. Enjoy!

*About this recipe: The drinks will keep in the freezer for a long time and are nice to have on hand for visitors.*

## Pegnolia's Strawberry Pineapple Cake

Peggy Moore, Black Mountain



### Cake:

1½ cups whole wheat flour  
6 tablespoons butter  
1½ cups unbleached white flour  
1 cup natural sugar  
4½ teaspoons baking powder  
1 teaspoon vanilla  
¼ teaspoon salt  
4 eggs  
1 package strawberry Jell-O®

½ cup milk  
1½ cups fresh strawberries, sliced & chopped  
¾ cup crushed pineapple, well drained (use unsweetened in pineapple juice)

### Filling:

16-ounce Greek yogurt (or sour cream)  
⅓ cup, crushed, unsweetened pineapple (well-drained)

⅓ cup sliced strawberries, crushed with fork  
2 cups powdered sugar (or use 1 cup powdered sugar and 1 cup Splenda®)

### Frosting:

3–4 tablespoons butter, softened  
3 cups powdered sugar (could substitute half of sugar with Splenda®)  
½ cup sliced fresh strawberries

Butter & flour two 7- or 8-inch cake pans and preheat oven to 375°. Mix together flours, baking powder, salt, & Jell-O®. Set aside. Using electric mixer, cream the butter until soft. Beat in the sugar. Add vanilla. Beat in the eggs, one at a time. Then add the strawberries and pineapple. Beat until fluffy. Add the flour mixture about 1 cup at a time and alternately add the milk. Spread in pans and bake 25–30 minutes. Cool 1–2 hours.

While the cake is baking, mix ingredients and refrigerate until cakes have cooled.

Slice both cake layers horizontally with a long bread knife. Spread 1/3 of filling between the 3 layers, nothing on top layer. Filling should not run down the sides of layers. If there is any extra, keep it rather than make the layers too full.

Wait until cakes are fully cooled before making the icing. Crush the strawberries with a fork. Beat the butter with electric mixer until soft. Slowly add sugar and strawberries. Beat until fluffy. Add more sugar if the frosting is too thin.

Make cake at least 24 hours before serving to allow filling to absorb in layers. Keep cake refrigerated. Decorate the cake with fresh strawberries, sliced or whole, about an hour before serving.

*About this recipe: This cake is our favorite family birthday cake. It is an updated, healthier version of my grandmother's strawberry cake recipe from the 1960s. The revisions add the nutrition of whole wheat and less sugar than the traditional recipe. The new version has lower calories and lower fat but all the old fashioned yummy taste. The picture is the cake creator and her grandson.*

## Strawberry Chiffon Pie



Shirley MacNulty, Wilmington

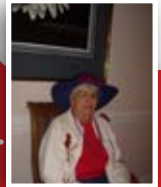
1 graham cracker pie crust      1 package unflavored gelatin  
1 quart fresh strawberries, cut up      ¼ cup cold water  
⅔ cup sugar      1 8-ounce package Cool Whip® (I use fat-free)  
2 tablespoons lemon juice

Combine strawberries, sugar and lemon juice in large bowl. Let sit at room temperature for ½ hour.

Soften gelatin in cold water and dissolve over hot water (in top of double boiler if available). Add to strawberry mixture; stir. Chill in refrigerator for ½ hour until partially set. Fold in Cool Whip®. Place in graham cracker crust. Chill 4 to 6 hours before serving.

*About this recipe: I have had this recipe for over 50 years and have changed it over time from the original. It is melt-in-your-mouth yummy. A spring favorite with our family and friends.*

## Chocolate Dipped Strawberry



Frances Anderson, Greensboro

Wash fresh strawberries. Do not cap. Melt white or dark chocolate in a double boiler. Using the stem of the berry dip half of the berry in melted chocolate. Lay on waxpaper until chocolate has hardened. Eat. Delicious!

An alternative for breakfast: Wash container of berries, cap and slice in bowl. Add a little bit of sugar. Let sit in refrigerator overnight. Serve with warm ham biscuits.

## Spinach Strawberry Mandarin Orange Salad

Alaina Davis, Mooresville

### Salad:

⅔ cup pecans  
⅓ cup sugar  
¼ cup water  
6 ounces baby spinach (leaves washed and patted dry)  
2 cups strawberries (washed hulled and sliced)  
2 cups mandarin oranges

For caramelized pecans: In a small saucepan, combine the sugar and water. Heat and stir on low until the sugar is dissolved. Increase heat to medium-high and boil mixture for 5–10 minutes without stirring; until syrup is golden brown. Arrange the pecans in a single layer on a lightly greased baking sheet. Drizzle the simple syrup over the pecans. Stir to coat. Allow to stand 20 minutes or so to cool and harden. Chop coarsely once cooled.

For strawberry dressing: Combine all dressing ingredients in a tight fitting jar with a lid and shake well. Yield: ½ cup.

For salad: Arrange the washed spinach leaves on six individual salad plates. Top with pecan mixture, strawberries, mandarin oranges and shallots. Serve cheese choices & dressing on side.

### Strawberry Dressing:

3 tablespoons extra virgin olive oil  
2 tablespoons strawberry jam (sweetened with fruit juice, slightly warmed)  
2 tablespoons white balsamic vinegar  
salt & fresh coarse ground black pepper to taste

### On the side:

3 ounces crumbled goat cheese and/or blue cheese  
1 shallot (sliced thinly)

*About this recipe: I made this for Easter Sunday dinner and it was a huge hit! I created two layers of spinach, fruits and pecans in a trifle bowl offering the cheeses as toppings and the dressing in an antique syrup pitcher on the side. It was not only spectacularly good, it was beautiful as well!*

## Simple Strawberry Cobbler

*Nena Morton, Roxboro*

5 cups strawberries, cut up (sweeten with a little sugar only if necessary)  
1 stick butter  
1 cup plain flour  
1 cup sugar  
1 tablespoon baking powder  
1 cup milk  
¼ teaspoon vanilla

Preheat oven to 350°. Place butter in 9-inch square or 2-quart rectangular baker. Place in oven until butter is melted. Combine flour, sugar, and baking powder. Add milk and vanilla. Mix well until smooth. Remove baker from oven and gently pour batter into dish. Distribute strawberries over batter. Do not stir! Bake for approximately 1 hour, until golden. Wonderful served with vanilla ice cream!

May also use peaches (add a little cinnamon), blackberries, blueberries, or sweetened cherries.

*About this recipe: I've been making this simple cobbler for 25 years. It originally came from a church cookbook our ladies' mission group published. It has truly never failed!*

## Strawberry Pretzel Salad

*Karen Bess, Lawndale*

**Crust:**  
2 cups crushed pretzels  
¾ cup melted butter  
3 tablespoons melted butter  
3 tablespoons sugar

**Cream Cheese Filling:**  
8 ounces cream cheese, softened  
¾ cup sugar  
8 ounces Cool Whip®

Mix together base ingredients and press into a 9-x-13-inch pan and bake at 400° for 7 minutes.

Mix together cream cheese and sugar and fold into Cool Whip®. Spread over cooled crust and chill for at least two hours in refrigerator.

Dissolve Jell-O® in boiling water and allow to cool. Add strawberries and pineapple. Pour over cream cheese filling. Use Cool Whip® to garnish.

*About this recipe: This is a family favorite and my son-in-law requests it for all special occasions.*

**Topping:**  
2 3-ounce packages of strawberry Jell-O®  
2 cups boiling water  
1 8-ounce can crushed pineapple (optional)  
2 heaping cups of strawberries

## Strawberry Blossoms

*Karen Niegelsky, Greensboro*

1 quart of large ripe strawberries, rinsed  
1 8-ounce package cream cheese (may use low-fat)  
1 cup powdered sugar  
½ cup sour cream (may use low-fat)

Cut the stems off the berries to form a flat base. Slice almost, but not quite, through the bottom of each berry. Then cut each half into three wedges, being careful not to slice all the way through. Pull the segments apart slightly.

Combine cream cheese, powdered sugar, and sour cream, using an electric mixer or hand blender. Using a pastry bag or small spoon, fill each berry with the cream cheese mixture.

*About this recipe: When they were small, my children and I would come home with buckets of berries from a local pick-your-own farm and were always looking for ways to use what we picked. Since strawberry season coincides with Mother's Day, they began making this simple treat for me as part of my special breakfast.*

## Best Berry Pavlova!



.....  
*Caroline Morgan, Cary*

4 egg whites  
8 ounces caster sugar  
2 teaspoons of cornstarch  
(cornflour in UK)

1 teaspoon white vinegar  
16 fluid ounces of heavy or whipping  
cream (double cream in UK)

1 basket full of strawberries and  
any other summer berries/fruit for  
decoration

Preheat oven to 315° and line a cookie sheet (baking tray) with baking parchment. Using a clean, dry bowl beat the egg whites with a pinch of salt until stiff peaks form and then gradually add the sugar continuing to beat until the mixture is stiff and glossy and the sugar has dissolved.

Using a metal spoon, stir in the cornstarch and vinegar and then spoon onto the prepared cookie sheet in a medium/large circle, carefully flattening the top but keeping the mix about 1 inch deep.

Bake for 1 hour, then remove from the oven, turn upside down on a platter. Remove baking parchment carefully and leave to cool.

Whip the cream until soft peaks have formed, then spread over the meringue/pavlova and decorate with the strawberries (hulled and halved or quartered) and any additional fruit such as raspberries, kiwi fruit slices, blueberries, or blackberries.

*About this recipe: This is a recipe I have been making for the past 20 years. I brought it with me from Scotland, UK, to North Carolina about 12 years ago and it has been a popular dessert at neighbourhood pot-luck dinners, ex-pat lunches, family and holiday parties, prom parties and even a bowling league lunch! My mum used to make Pavlova whenever we were having visitors so I have fond childhood memories of it. On one occasion, I made the meringue base and left it to cool on a beautiful cake stand with tartan ribbon around it. My daughter came in from school and apparently took a large bite out of it because when I came to decorate it for our neighbourhood dinner, a piece was missing. When challenged about the missing chunk, she told me "I thought it was our after-school snack!" A very fancy one, don't you think?*

## Strawberry Pie

.....  
*Betty Barringer, Concord*

2 cups sliced fresh strawberries  
1 cup sugar  
1 cup hot water  
2½ tablespoons corn starch

2 tablespoons strawberry  
Jell-O® dissolved in 1  
tablespoon hot water  
1 teaspoon vanilla

Mix sugar and cornstarch with 1 cup hot water in saucepan. Cook until thick. Add dissolved Jell-O® and vanilla to mixture. Set aside to cool. Add strawberries and mix well. Pour into cooled 9-inch pie shell or graham cracker crust. Refrigerate until firm. Whipped topping may be used and also a dash of red food coloring if desired in sugar mixture to give a redder color.

*About this recipe: I have no idea where my mother got this recipe, but she used to make it usually when we had fresh berries, but frozen berries are almost as good. It is the best strawberry pie I have ever eaten.*

## Strawberries with Cream

.....  
*Virginia Baysden, Richlands*

Fresh strawberries  
Heavy cream

Slice strawberries that have been topped. Place in individual serving dish (or a help-yourself dish). Drizzle with heavy cream. Can serve on biscuits, cake, or small short cakes.

*About this recipe: It's simple, tasty, and quick, using only two ingredients.*



## Strawberry Custard

Lynda Drye, Clayton

2 eggs  
1 cup sugar  
1 heaping tablespoon flour

½ stick butter, melted  
Not quite ½ cup milk  
1 cup sliced strawberries

Beat eggs in a bowl. Add the rest of the ingredients. Pour into an unbaked pie shell. Bake at 400° for at least 1 hour.

*About this recipe: This is my late grandmother, Donnie Owens Tingen's, recipe. She lived her entire life in Alamance County. She was undoubtedly one of the sweetest ladies who has ever lived. She was also an awesome cook. This is a wonderful simple recipe. You can tell it is old by the measurement of ingredients.*

## Strawberry Brownie Pizza

Priscilla Webb, Raleigh

1 20-ounce box fudge brownie mix (Duncan Hines® chewy fudge)  
1 8-ounce package cream cheese, softened  
1 8-ounce can crushed pineapple, drained well, saving juice

2 tablespoons sugar  
2 cups strawberries, sliced vertically  
1 cup chopped nuts (optional)

Grease a 15-inch pizza pan or similar round pan. Prepare the brownie mix as instructed and pour into pizza pan. Bake for 20 minutes or until done in 350° oven. Remove from oven and cool.

Beat the cream cheese, pineapple and sugar together to a good spreading consistency, adding a little juice if necessary. Spread mixture over cooled brownie crust. Arrange sliced berries in pretty pattern on top. Sprinkle with nuts and drizzle with chocolate if desired.

Sliced bananas may also be added, but they don't keep well.

*About this recipe: I entered it in a dessert contest at church and it was a big hit.*

## No Cook Strawberry Jam

Doris Worthington, Statesville

4 cups strawberries  
4 cups sugar  
6 tablespoons pectin (1 box Sure-gel)  
¾ cup water

Use equal amounts of strawberries and sugar. Wash, remove green, and crush berries completely. Mix berries and sugar and let stand for 10 minutes. Place pectin in saucepan with water. Bring to a boil and boil one minute, stirring to dissolve pectin. Stir hot pectin into strawberries and continue stirring until mixed well. Ladle into containers for freezing and put lids on right away. Do not refrigerate for 24 hours to permit the fruit to set. Freeze or refrigerate. So good, tastes like fresh strawberries even after freezing.

*About this recipe: This is so good in the winter on hot biscuits, English muffins or toast. I just called Howard's Strawberries in Harmony today and the luscious berries will be ready next weekend. Yum!*

## Strawberry Pizza

Faye Gay, Clinton

<b>Crust:</b>	<b>Glaze:</b>
Sugar Cookie dough, canned	1¾ cups water
8 ounces cream cheese	1¼ cup sugar
1 cup sour cream	¼ cup cornstarch
1 cup confectioners sugar	1 3-ounce box of strawberry Jell-O®

Cook cookie dough in pizza pan and let cool. Whip the next 3 ingredients together and place on cooled cookie dough crust. Place enough fresh strawberries (cut in half or quarter) on top of cheese mixture.

For glaze: Mix together water, sugar, cornstarch and boil until clear. Add dry jello to mixture. Cool and place on strawberries. Enjoy!

*About this recipe: Great for pot luck dinners. Crowd pleaser! I have tried with fresh blueberries, kiwi and peaches in it as well.*

## Strawberry Bread

Ellie Depew, Kings Mountain

2 cups fresh strawberries  
3½ cups all-purpose flour  
2 cups white sugar  
1 tablespoon ground cinnamon

1 teaspoon salt  
1 teaspoon baking soda  
1¼ cups vegetable oil  
4 eggs, beaten  
1¼ cups chopped pecans

Preheat oven to 350°. Butter and flour two 9-x-5-inch loaf pans. Slice strawberries and place in medium-sized bowl. Sprinkle lightly with sugar and set aside while preparing bread mixture.

Combine flour, sugar, cinnamon, salt, and baking soda in large bowl. Mix well. Blend oil and eggs into strawberries. Add strawberry mixture to flour mixture, blending until dry ingredients are just moistened. Stir in pecans. Divide batter into pans.

Bake for 45 to 50 minutes, or until tester inserted comes out clean. Let cool in pans on wire rack for 10 minutes. Turn loaves out, and cool completely.

*About this recipe: I had some strawberries that were almost past their prime. I didn't want to waste them, but we weren't likely to eat them. I adapted a quick bread recipe, and it has become a family favorite.*

## Easy Strawberry Cake

Carolyn Matthews, Winston Salem

1 box of white cake mix  
1 quart of fresh or frozen strawberries, lightly sweetened and chopped (vary amount to taste)  
16 ounces of whipped topping

Bake the cake, baked in a 9-x-13-inch pan or dish. After baking the cake, use a fork to poke holes, and allow the cake to cool. Spread the juicy strawberries on top of the cake. Top with whipped topping and refrigerate so that it is cool and the berry juice has been absorbed some by the cake. Enjoy!

*About this recipe: My mother always received rave reviews when she took this to our annual Dutton family reunion at Long Pine Methodist Church in southern Anson County, North Carolina. We never had any left to take home! It recently came to mind and I have begun preparing it again. My family loves it.*

## Strawberry Pie

Kelly Kerley, Oakboro

### **Crust:**

1 box Pillsbury® refrigerated pie crusts, softened as directed on box

### **Filling:**

8 ounces cream cheese, softened  
⅓ cup sugar  
¼ to ½ teaspoon almond extract  
1 cup whipping cream  
2 pints (4 cups) strawberries

### **Garnish:**

½ cup semisweet chocolate chips  
1 tablespoon shortening

Heat oven to 450°. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan or 10-inch tart pan with removable bottom. If using tart pan, trim edge if necessary. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

In large bowl with electric mixer, beat cream cheese on medium speed until fluffy. Gradually beat in sugar and almond extract until well blended. In small bowl with electric mixer, beat whipping cream on high speed until soft peaks form. Fold whipped cream into cream cheese mixture. Spoon into cooled baked shell.

Arrange strawberries, pointed side up, over cream cheese mixture. Refrigerate while preparing garnish. In 1-quart saucepan, melt chocolate chips and shortening over low heat, stirring constantly, until smooth. Drizzle over strawberries and cream cheese mixture. Refrigerate at least 1 hour or until set. Store in refrigerator.

*About this recipe: My Grannie gave me her famous strawberry pie recipe. I love it. It is very good and easy to make. I make it every spring and summer, when fresh strawberries are ready to pick at our local strawberry farm.*



## Strawberry Jam

Faye Roberson, Plymouth

4 cups mashed strawberries  
5½ cups sugar  
1 box Sure-Jell®  
1 3-ounce box strawberry  
Jell-O®

Place strawberries & Sure-Jell® in large saucepan and bring to a full boil. Immediately add Jell-o® and sugar. Stir constantly. When mixture comes to a full boil (can't be stirred down), boil one minute. Remove from heat. Skim off foamy substance. Pour in hot jars. Makes approximately 5 cups.

*About this recipe: I was given this recipe when picking strawberries over 40 years ago. I'm still using it today. Not only is it great on toast, but heat a few spoonfuls in the microwave, and it's great on ice cream, pancakes, cheesecakes, etc.*

## Strawberry Shortcake Cake

Becky McBride, Oklahoma City, Oklahoma

16.5-ounce package white cake mix  
8 ounces cream cheese, softened  
½ cup powdered sugar  
1 8-ounce container Cool Whip®, thawed  
13.5 ounces strawberry glaze  
3 cups fresh strawberries, cut into bite-size pieces

Make the white cake mix according to package directions for a 9-x-13-inch pan. Allow the cake to cool. In a mixing bowl, combine the cream cheese with powdered sugar until smooth. Add Cool Whip® and combine well. Smooth over the cake. In a bowl combine the strawberries and glaze. Spread over the cream cheese mixture. Cake must be refrigerated.

## Strawberry Ice Box Pie

Nancy Wooten, Raleigh

1 9-ounce can crushed pineapple drained (save juice)	¼ teaspoon salt	¼ cup soft butter
1 small package strawberry Jell-O®	1 tablespoon lemon juice	2 eggs, separated
1¼ cups sifted confectioners sugar	½ cup sweetened condensed milk	1 cup sliced strawberries
	1 cup graham cracker crumbs	

Drain pineapple, save juice, add enough water to juice to make ¾ cup liquid, heat to boiling point, stir in strawberry Jell-O®, stir until dissolved. Add pineapple, lemon juice, ¼ cup confectioners sugar and salt. Chill until thoroughly cold. Then stir in milk and chill until syrupy.

Meanwhile butter 9-inch pie pan. With back of spoon press ¾ cup of crumbs into pan. Put butter in bowl and work remaining 1 cup confectioners sugar into butter. Beat in egg yolks, spread this into pan over graham crust. Fold stiffly beaten egg whites into syrupy Jell-o® mixture (add fresh strawberries cut up) and pour into pie pan, sprinkle with remaining graham crumbs. Chill until firm. Make this in the morning and it is ready for lunch or supper.

*About this recipe: This is a recipe my mother used to make quite often for Sunday dinner dessert or family get togethers, and everyone enjoyed it. There was never any left over. This was back in the late 40s, early 50s. When taking to a party or family get-together, I always double it and put into a 9-x-13-inch dish. Add your personal touches to the top of pie – extra strawberries and greenery. This was my very favorite pie my mother use to make when I was growing up.*

## Ethel Jane's Strawberry Cake



Kelly Ray Terry, Charlotte

### Cake:

- 1 box of your favorite White Cake Mix (I prefer Duncan Hines®)
- 3 additional teaspoons all-purpose white flour
- 1 large package strawberry Jell-O® (powdered mix, not prepared)
- 1 cup vegetable oil, 1/3 cup at a time

- 4 eggs, one at a time, alternating with the oil
- 1/2 cup juice from strawberries
- 3/4 cup thawed frozen strawberries (juice drained, added above)

### Filling/frosting:

- 1 box (16-ounce) powdered confectioner's sugar (Dixie Crystals®)
- 1 stick of softened butter (or margarine)
- 1/4 cup of remaining cup of strawberries, drained thoroughly
- 1 or 2 teaspoons extra strawberry juice from berries, if needed

Mix all dry cake ingredients well. Add vegetable oil, eggs, juice from strawberries, and strawberries. Mix thoroughly with electric mixer or by hand 100 strokes until lump-free. Let stand 5 minutes.

Pour batter equally into 3 greased and floured 8- or 9-inch round cake pans. Bake at 350° until cakes are browned and spring back when touched. Toothpick should come out clean when inserted near center (approximately 20 to 25 minutes).

Mix frosting ingredients. Add more powdered sugar if frosting is too thin.

Allow cake layers to cool completely on rack and remove from pans. Place one layer upside down on serving platter. Frost top only. Add second layer, frosting it as well, and topping with the third layer topside up. Frost top and sides of the cake.

Garnish with thoroughly washed, fresh strawberries, sliced in half, tops attached.

*About this recipe: My dear late grandmother, Ethel Jane Falls Ray, passed this recipe on from her mother (Mamie Lucinda Jenkins Falls) to my Aunt (her daughter, Joyce Ann Ray McArthur) and my to mother (her daughter-in-law, Laura Ray). It has been a tradition in our family for nearly 100 years. The addition of the Jell-O® came with that invention in decades earlier this century). This cake makes an appearance at all family showers, reunions, birthdays and other parties. There's never any left! I served it at my Dad's Surprise 80th birthday party this past August.*

## Brownie Strawberry Delight

Susan VanFleet, Hillsborough

- 1 package brownie mix
- 1 14-ounce can sweetened condensed milk
- 1/2 cup cold water
- 1 4-serving package instant vanilla pudding
- 1 8-ounce container Cool Whip®
- 1 quart fresh strawberries (washed, stems removed, and cut in half)

Line two 9-inch round cake pans with wax paper, then grease. Preheat oven to 350°. Prepare brownie mix for cake-like brownies. Divide evenly between 2 prepared pans and bake for 20 minutes. Cool for 10 minutes and remove from pans. Cool completely. In large bowl, mix sweetened condensed milk and water. Beat in pudding mix. Chill for 5 minutes. Fold in Cool Whip®. Place one brownie layer on serving plate and cover with 1/2 the pudding mixture followed by 1/2 the halved strawberries in a single layer. Repeat layers. Store in refrigerator.

*About this recipe: I prepare this recipe several times during the peak strawberry picking time in North Carolina. It is requested every year by my coworkers for our celebration of Nurse's Day.*

## Strawberry Fluff

Keith Surber, Burlington

### **Crust:**

1½ cups self rising flour  
1 cup margarine, melted  
½ cup brown sugar  
1 cup chopped pecans

### **Filling:**

8 ounces cream cheese  
1 cup confectioners sugar  
1 teaspoon vanilla  
1 large container of Cool Whip®

### **Topping:**

4 cups chopped and sweetened strawberries  
4 tablespoons corn starch

Mix the crust above ingredients, press into a large pyrex dish and bake at 350° for 12 minutes. Cool.

Mix the filling ingredients pour over the cooled crust.

Heat the strawberry juice and 1 cup of the strawberries and corn starch until it has thickened. Add the rest of the strawberries to the heated juice/berry/corn starch mixture and then pour over the cream cheese mixture. Refrigerate overnight and then enjoy!

*About this recipe: This is my mother's recipe. She got it from one of her co-workers "about 100 years ago," she says. My mother, Mary Surber, age 83, is well known by family, friends, and church friends for her non-fancy, down-home cooking. She was "Cook of the Month" in the Burlington Times-News about 4 years ago. Here's one favorite story about her and her cooking: years ago, at church, one of the adult Sunday School classes were discussing the different people in the Bible's Christmas story. The teacher asked, "What do you think of, when you hear the name 'Mary'?" Someone spoke up and answered, "Chocolate Pie." People will fight over her chocolate pie, which is all made from scratch, from the pie crust, to the chocolate filling, to the meringue.*

## Green Mountain Strawberry Coffee Cake



HollisAnn King, Germantown, Maryland

Krusteaz® Cinnamon Crumb Cake Mix  
Fresh strawberries (washed and sliced)

Prepare Krusteaz® Cinnamon Crumb Cake as directed through direction #3 on box. Layer sliced fresh North Carolina strawberries on top of cinnamon topping layer. Proceed with directions #4 through #6. Serve warm with more fresh strawberries and whipped cream.

*About this recipe: We love easy recipes when we are at our summer mountain home in Green Mountain. Krusteaz® is a delicious and easy-to-prepare mix. Variations: I prepare this mix also with fresh North Carolina peaches, apples, or chocolate chips, depending on the season.*

## Strawberry Cake

Debbie Proctor, Edenton

### **Cake:**

1 box yellow or white cake mix  
1 3-ounce package strawberry Jell-O®  
1 pint of strawberries fresh or frozen (save ½ cup of berries with juice for icing)

1 cup oil  
½ cup water  
4 eggs

### **Icing:**

1 box confectioners sugar  
3 ounces cream cheese (room temperature)  
Strawberries and juice

Soften Jell-O® in the ½ cup of water while mixing the other ingredients. Combine all the other ingredients. Add the ½ cup of strawberries and juice. Mix well and add the Jell-O® mixture. Blend together and bake in 2 or 3 layers in 9-inch round pans at 350° for 30 minutes. Let cool.

For frosting: Mix sugar and cream cheese together and add the berries and juice a little at the time until it meets the consistency to spread. Enjoy!

*About this recipe: This is a old recipe that I have been making for 30 years that friends and family always enjoy. This recipe calls for a pint of berries and juice but I only use 1/2 cup in layers and 1/2 cup in icing. This recipe was given to me from a sweet little lady in my community that had made it for her family and she was a wonder cook. I find this recipe special because you don't have to wait for fresh strawberries to be in season you can take them from the freezer anytime of the year and it makes a wonderful weekend dessert.*

## Nellie Utley's Strawberry Pudding



Joseph Utley, Hope Mills

1 cup sugar  
5¼ tablespoons of self-rising flour (the more flour, the thicker the pudding)

3 egg yolks  
2½ cups milk  
1 teaspoon pure vanilla extract

In an 11-x-7½-inch casserole dish, layer vanilla wafers covered with strawberries. Repeat twice so that you have a total of three layers.

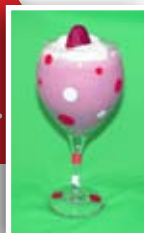
Mix sugar and flour together. Mix egg yolks with vanilla extract. Mix all together with milk. Bring water to a boil in a double boiler; once boiling, place mix into top part of double boiler and cook over medium heat until it starts to get thick; stir constantly to keep from burning.

Pour over wafers and strawberries. Let cool and then refrigerate. Can be served warm or cold from the refrigerator.

Up to 2 pounds of fresh strawberries  
1½ boxes vanilla wafers

*About this recipe: My mother, Nellie Batchelor Utley was born and raised on a farm in Harnett County, North Carolina. Her mother died when she was just 16, so she became the cook for a family of 7. Fortunately for them, she, being the youngest, had grown up helping her mother cook. Fortunately for her future family, she was a great cook. Nellie enjoyed a large 2-acre garden behind the house and strawberries was one of her favorite plants to grow. She often made strawberry pudding when we were growing up and it was a family favorite until she went to be with the Lord in February 2009. As I thought of her often, I attempted to follow her recipe and it turned out great. My youngest daughter, Sarah will help out with any chore for one of her Granny's Strawberry Pudding. My Mother and Daddy were long time readers of Our State magazine and would pass it along when they finished. She would have shied away from the attention of having her recipe shared, but I think it would be quite a tribute to her. Picture: Mother holding her poodle, Midnight, along with my brother (L) and me (R).*

## Strawberry Smoothie



Rachel Hooks, Chadbourn

1 cup soy milk  
1½ teaspoons vanilla  
1 cup strawberries  
2 teaspoons Splenda®

Place all ingredients in blender and blend until smooth. Pour into parfait glasses. Garnish with a heaping tablespoon of Cool Whip® and a strawberry.

*About this recipe: This low calorie smoothie was entered in the N.C. Strawberry Festival Food Products contest and was a First Place Winner in the sugar free and low calorie Youth Division.*

## Ma Skinner's Strawberry Pies



Lisa Skinner, Clayton

2 unbaked pie shells  
1½ cups sugar  
½ cup all purpose flour  
1 12-ounce can evaporated milk

2 eggs  
1 teaspoon vanilla extract  
Strawberries

Line pie shells with sliced strawberries. In a bowl, thoroughly mix sugar and flour. Add remaining ingredients, stir well. Pour mixture over strawberries. Cook in preheated 350° oven for approximately 30 minutes until slightly brown, turn oven back to 325° and cook for approximately 45 more minutes until set. Delicious when warm, but just as good when cold. Makes 2 pies.

*About this recipe: This is what I call a custard type of pie. The strawberries will float to the top during cooking and it really is pretty. This was my dear mother-in-law's recipe and I loved it from the first time I ate it more than 25 years ago. Since then, I have made them many, many times and think about her every time I make them. Usually I make 4 at a time because my family can devour them. I tend to bake them a lot during strawberry season because fresh strawberries make it awesome! I tried once using frozen strawberries but it was just not the same. Very simple ingredients and easy to make!*

## Mama Joe's Strawberry Rhubarb Pie



*Adele Forbes, Collettsville*

1 cup sugar  
½ cup all-purpose flour  
2 cups fresh rhubarb, cut into  
½-inch pieces

2 pints fresh strawberries,  
cut into thick slices  
Refrigerated ready pie crusts

2 tablespoons butter  
Water and sugar

Mix flour and sugar. Add rhubarb and strawberries. Toss lightly with 2 forks until well coated. Set aside for 30 minutes. Preheat oven to 400°. Place one pie crust in 9-inch pie plate. Fill with fruit, mounding in the center. Dot with butter. Place remaining pie crust over fruit filling. Trim and crimp with a fork. Sprinkle lightly with water, then sugar. Place on a baking sheet with rim. Bake at 400° for 10 minutes. Reduce heat to 350° and bake for 30 to 40 minutes more.

*About this Recipe: Mama Joe was my maternal grandmother and she raised me in her home. She was one of the best cooks in the mountains of North Carolina. I learned to make this wonderful pie at her knees and she always baked it in her old-timey wood stove. We would go 'strawberry picking' when they had ripened and the taste of the fresh berries and fresh rhubarb from the garden is what made this pie so very special. It was eaten warm when it came out of the stove with homemade vanilla ice cream on top that had been churned by all of the grandchildren in a hand-cranked ice cream freezer. It was pure heaven on earth when that first bite slid across your tongue and taste buds. The only time I ever make this pie is when I can pick fresh berries and have fresh rhubarb. "Precious memories how they linger, how they ever flood my mind." A bite full of Mama Joe's Strawberry Rhubarb Pie always takes me back in time.*

## Strawberry Buttermilk Cake



*Carol Galloway, Jacksonville, Florida*

1½ cups all-purpose flour  
1½ teaspoons baking powder  
½ teaspoons salt  
6 tablespoons unsalted butter, softened  
(plus more to butter pan)

1 cup sugar  
1 teaspoon pure vanilla extract  
1 large egg  
½ cup well-shaken buttermilk

1–2 cups fresh strawberries, sliced or  
chopped  
2 tablespoons turbinado sugar

Preheat oven to 350° with rack in middle. Butter a 10-inch pie pan or 9-inch deep-dish pie pan (or a 10-inch springform pan). Sift together flour, baking powder, and salt and set aside.

In a larger bowl, beat butter and regular sugar at medium-high speed until pale and fluffy, then add vanilla, egg, and buttermilk and mix well. Gradually add in flour mixture until just combined. Spoon batter into buttered pan, smoothing top. Scatter berries evenly over the top and sprinkle with turbinado sugar. Bake 10 minutes then reduce oven temperature to 325°. Bake until golden and firm to touch, 50–55 minutes. It's good plain or with ice cream.

*About this Recipe: I found this recipe in an old church congregation cookbook from Sandy Creek Baptist Church. I have made some changes to the original recipe to suit my family's tastes. This cake reminds me of the wonderful times I had as a child in my Nanny Galloway's kitchen when visiting her in Rosman, N.C. I prepare this cake with whatever fruit is in season, though strawberry is my favorite.*

## Strawberry Shortcake



Karen Phillips, Manteo

3 tablespoons melted butter  
2 tablespoons sugar  
½ cup milk  
Sliced strawberries

Combine butter, sugar, and milk until well-blended and drop onto a ungreased baking sheet, making about 5 or 6 drop biscuits. Bake at 450° for 8 to 10 minutes or until golden brown. Cut biscuits and fill with washed, sliced and slightly sugared strawberries. Splash with milk and top with whipped cream.

*About this Recipe: Every spring my boys and their families take me strawberry picking for Mother's Day. When we get home I always make a couple pies, some freezer jam, and then the guys want me to make shortcake. It is special to me because it is my mother's recipe and she used to make the shortcakes so big that they were your meal!*

## Dreamy Strawberry Crescent Sandwiches

Kathy Flinchum, Walnut Cove

1 package small store-bought crescents  
8 ounces softened cream cheese  
⅓ cup sugar  
1 teaspoon vanilla extract  
12 ounces Cool Whip®

Mix cream cheese, sugar, and vanilla, then gently fold in thawed Cool Whip®. Slice 1 quart fresh strawberries, gently blot with a paper towel to dry up excess moisture. Do not stir berries into cream cheese mixture.

Slice the crescents and spread with the cream cheese mixture as if making a sandwich and place the berries on the cream cheese mixture. Put the two crescents halves together. If you like, drizzle with chocolate or sprinkle with powdered sugar.

*About this Recipe: These sandwiches can be made with large or small crescents. I keep the leftover mixture in the refrigerator and assemble them as my family requests one. Stores for one week but pre-made sandwiches will only keep for about 2 days before becoming soggy. These are my co-workers' favorite.*

## Lemonade Cupcakes with Strawberry Buttercream

Leslie Stanford, Hillsborough

### Cupcakes:

1 cup sugar  
6 tablespoons butter  
2 eggs  
2 teaspoons vanilla  
1½ cups flour  
1¼ teaspoon baking powder

½ cup milk  
Grated zest of two lemons

### Icing:

2 sticks of butter, at room temperature  
3 cups powdered sugar  
2 teaspoons vanilla extract  
¼–½ cup chopped strawberries

Finely grated zest of two lemons  
Additional powdered sugar (may be needed for consistency)  
1–2 tablespoons milk (may be needed for consistency)

Preheat oven to 350°. Cream butter, sugar, and eggs together until fluffy. Add vanilla and lemon zest. Combine dry ingredients in a bowl. Place half of the dry ingredients in bowl with butter, sugar, eggs and flavorings. Mix well. Add the milk. Once mixed, add the rest of dry ingredients. Pour into cupcake pan lined with paper cups and bake for 20-25 minutes at 350°. Let cool, then frost.

In the bowl of an electric mixer, cream butter until smooth. Add in powdered sugar slowly with the mixer on low, increasing to combine. Add in vanilla extract and lemon zest. Chop berries and pat them with a paper towel to just release any extra moisture. Add 1/4 cup of the berries and turn the mixer on high, scraping down the sides as you go.

Strawberries vary in water content. If the strawberries are juicy, add more powdered sugar. If the icing seems dry, add 1 tablespoon of milk. Add additional tablespoon of milk if needed.

*About this Recipe: My family loves cupcakes! Who doesn't love a cupcake? We go pick strawberries in Efland at the McAdams Farm, which used to be a tobacco farm years ago. Then, we make cupcakes. YUM!*

## Strawberry Tiramisu



Tammy Whisenant, Concord

1¼ cup strawberry preserves (may use sugar-free)  
½ cup plus 4 tablespoons  
Cointreau, divided

⅓ cup fresh squeezed orange juice  
1 pound low fat cream cheese  
1½ cups chilled whipping cream (low-fat, no sugar added)

⅓ cup sugar or Splenda®  
1 teaspoon vanilla extract  
1½ pounds fresh strawberries divided  
52 ladyfinger cookies

Whisk preserves, ⅓ cup Cointreau, and orange juice together. Place cream cheese and 2 tablespoons of Cointreau in large bowl; fold to blend. Using electric mixer, beat cream, sugar or Splenda®, vanilla, and remaining Cointreau in large bowl until soft peaks. Stir ¼ of whipped cream mixture into cream cheese mixture to lighten, fold in remaining whipped cream.

Hull and slice strawberries. Spread ½ cup preserves mixture over bottom of a 3-quart, oblong dish or 13-x-9-x-2-inch glass dish. Arrange enough ladyfingers over preserves to cover bottom of dish. Spoon ¾ cup preserves mixture over ladyfingers, then spread 2½ cups cream cheese mixture over. Arrange slice strawberries over cheese mixture. Repeat layering with remaining ladyfingers, preserves mixture, and cream cheese mix. Cover with plastic wrap and chill overnight. Arrange remaining sliced strawberries over tiramisu and serve.

*About this recipe: This recipe was modified from to be a low-fat, low-sugar variation of strawberry tiramisu. I exchanged the sugar-free preserves, Splenda®, and low-fat cream cheese and also substituted low-fat, no-sugar-added Cool Whip® to lower the sugar and calorie count.*

## About This Collection

This 2012 Strawberry Recipe Collection is proudly presented by *Our State* magazine and the North Carolina Strawberry Association. Recipes included in this collection are reader-submitted. They have been tested and used by *Our State* readers, but not by *Our State* magazine, the North Carolina Strawberry Association, or the North Carolina Department of Agriculture and Consumer Services. The magazine is not responsible for inadvertent omissions or incorrect or incomplete directions on the part of those submitting recipes. Please remember that cooking times can vary depending on ovens.

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