

2018 Franklin County



Strawberry Festival Recipes

Strawberry-Blueberry Danish

Ingredients:

- 2 packs crescent rolls
- 2- 8 oz cream cheese (softened)
- 1 ¼ cup sugar divided
- 1 stick butter (melted)
- ¼ tsp cinnamon
- 1 cup fresh strawberries
- 1 cup fresh blueberries



Directions:

Roll out 1 pack crescent rolls and press into the bottom of a 9x13 pan.

Mix cream cheese with 1 cup of sugar.

Spread cream cheese over rolls.

Top with strawberries and blueberries.

Roll out other package of crescent rolls on top of berries.

Pour melted butter over top.

Combine sugar and cinnamon.

Sprinkle over the butter.

Bake at 350° F for 30 minutes or until golden brown.

Strawberry Fudge

Ingredients:

- 3 cups sugar
- ¼ stick butter
- 5 oz. carnation milk
- 1 tsp. vanilla extract
- 1-12 oz. white chocolate morsels
- 1-7 oz. Jet puff marshmallow creme
- 1 cup chopped walnuts
- 1 tsp. strawberry extract



Directions:

Mix 3 cups sugar, ¼ stick butter and milk in a sauce pan and cook to 235°F.

Take off the stove and add in morsels, marshmallow crème walnuts, and strawberry extract.

Stir and pour into a greased 7x11 Pyrex pan.

Original Goopy Butter Cake

Ingredients:

- 1 (18 ¼ oz.) package strawberry cake mix
- 1 egg
- 16 tbsp. melted, divided butter
- 1 (8 oz.) package softened cream cheese
- 2 eggs
- 1 tsp vanilla
- 1 (16 oz.) box powdered sugar

Directions:

Preheat oven to 350°F.

Combine the cake mix, egg and 8 tbsp butter, mix well with an electric mixer.

Pat the mixture into the bottom of a lightly greased 13x9 inch baking pan.

In a large bowl, beat the cream cheese until smooth, add the eggs, vanilla and 8 tbsp butter and beat together. Next, add the powdered sugar and mix well.

Spread over cake batter and bake for 40-50 minutes. Make sure not to overbake as the center should be a little goopy.



Strawberry Lemonade Bars



Ingredients:

Crust & Crumble:

- ½ cup unsalted butter, melted
- ½ cup granulated sugar
- ¼ cup light brown sugar, packed
- 1½ cups all-purpose flour
- Pinch of salt, optional and add to taste

Strawberry layer:

- 2 heaping cups diced strawberry (fresh or frozen)
- 1/3 cup granulated sugar (1/2 cup if berries are sour)
- 2 Tbsp. lemon juice
- 2 tsp. lemon zest, or to taste

Directions: Preheat oven to 350°F.

Line an 8-inch square pan with aluminum foil and spray with cooking spray; set aside (continued.)

Filling:

- 1 large egg
- ½ cup plain or vanilla Greek yogurt or sour cream (light is ok)
- 1/3 cup granulated sugar
- 2 Tbsp. lemon juice
- 2 Tbsp. vanilla extract
- ¼ cup all purpose-flour
- 2 tsp. cornstarch
- Up to 2 Tbsp. of all-purpose flour (if using fresh berries, you may not need any flour, and if using frozen strawberries you will most likely need 2 Tbsp.)

Strawberry Lemonade Bars

(continued)

In a large microwave-safe bowl, melt the butter about 1 minute on high power.

Add sugars and whisk to combine.

Add flour, optional salt and stir to combine. Mixture will be dry and sandy with little crumbles.

Set heaping $\frac{3}{4}$ cup crumble mixture aside.

Transfer remaining mixture to prepared pan, using a spatula or your fingers, hard pack the mixture to create an even, smooth, flat crust; set aside.

Filling: In a medium bowl, add the egg, Greek yogurt, sugar, lemon juice, vanilla and whisk to combine or beat with an electric mixer until smooth.

Add flour and whisk to combine.

Evenly pour filling over the crust and jiggle the pan to help distribute it or smooth with a spatula.

Strawberry Layer: In a separate bowl add filling ingredients except flour and toss to combine.

Evaluate mixture and if it's very thin, runny, soupy, or liquidy add up to 2 Tbsp. of flour to help thicken it.

Evenly distribute strawberry mixture over the filling, smooth lightly with spatula.

Evenly sprinkle with the reserved heaping $\frac{3}{4}$ cup crust mixture.

Bake for 60-75 minutes.



No Bake Strawberry Cheesecake



Ingredients:

Crust:

- 30 Graham Crackers
- 5 Tbsp. melted butter
- 2 Tbsp. sugar

Filling:

- 16 oz. softened cream cheese

Directions:

Crush graham crackers in food processor.

Add melted butter and sugar and pulse to incorporate.

Press mixture into bottom and partially up the sides of a spring-form pan.

Refrigerate at least 30 minutes to firm.

In a large bowl, beat cream cheese and sugar until creamy.

Whip heavy cream until stiff

- 2 Tbsp. sugar
- 1 lb. strawberries
- 16 oz. Heavy Whipping Cream

Garnish:

- 5 strawberries, sliced
- Additional whipped topping

peaks form.

Fold cream cheese mixture into whipped cream.

Puree strawberries in food processor. Fold strawberry puree into mixture until fully blended.

Spread evenly into crust.

Freeze for 2 hours.

Allow to thaw 30 minutes before serving.

Garnish with sliced strawberries and additional whipped topping if desired.

Strawberry Cream Cheese Icebox Cake

Ingredients:

- 2 pounds strawberries
- 2 sleeves graham crackers
- 1 8 oz. pkg. cream cheese, at room temperature
- 1 14 oz. can sweet condensed milk
- 2 3.4 oz. (4 serving) pkgs. instant cheesecake flavored pudding
- 3 cups milk
- 1-12 oz. container of Cool Whip, divided



Directions:

Clean and slice strawberries (about $\frac{1}{4}$ inch thick); set aside. *You have to do this first because the cream cheese mixture will start to set up quickly once it's mixed up.*

Line the bottom of a 3-quart 13x9 baking dish with graham crackers; set aside.

Combine cream cheese and sweetened condensed milk in a large bowl and beat with an electric mixer until smooth and creamy.

Add pudding mixes and milk and continue mixing on low for 4-5 minutes or until mixture starts to thicken.

Fold in 2 cups Cool Whip until smooth.

Pour half of cream cheese mixture over graham crackers.

Arrange a single layer of strawberry slices over cream cheese mixture.

Top strawberries with another layer of graham crackers then cover with remaining cream cheese mixture.

Top cream cheese mixture with another layer of strawberries.

Cover and refrigerate for 6-8 hours. When ready to serve, top with remaining Cool Whip.

Crush remaining graham crackers and sprinkle crumbs on Cool Whip.

Strawberry Limoncello Jam

Ingredients:

- 4 cups crushed strawberries
- ¼ cup lemon juice
- 2 cups sugar
- Pectin
- 2 tsp. calcium water
- 1/3 cup limoncello

Directions:

Add strawberries, lemon juice and calcium water to a large sauce pan.

Bring to a full rolling boil. While strawberries warm, mix sugar and pectin together thoroughly.

Once the strawberries come to a full rolling boil, add sugar, pectin and limoncello, mixing thoroughly until fully incorporated.

Bring to a full rolling boil.

Remove from heat, and ladle into clean jars immediately.

Wipe the rims and seal.

Invert the jars for 5 minutes, then turn them right side up.

The jars should seal as they cool. If they do not, refrigerate.



Strawberry Basil Jam

Ingredients:

- 7 cups crushed strawberries
- ½ cup fresh, chopped Basil
- 5 cups sugar
- 1-1.75 oz package SURE JELL



Directions:

Add crushed strawberries, Basil and SURE JELL to a large saucepan and bring mixture to a full rolling boil for exactly 1 minute.

Ladle immediately into jars.

Wipe lids and seal.

Invert jars for 5 minutes, return jars to upright position and allow them to cool and seal.

Strawberry Fudge

Ingredients:

- 12 oz. white chocolate chips
- 1 can strawberry frosting
- Dried strawberries



Directions:

Microwave chocolate chips and strawberry frosting for 30 seconds.

Stir the mixture and microwave another 30 seconds.

Stir.

Spread into prepared dish lined with parchment paper.

Sprinkle with dried strawberries.

Refrigerate until set.