

2019 Franklin County Strawberry Festival Recipe Submissions

Down Home Strawberry Pound Cake

By Jessica Barham

Ingredients

- 3/4 stick softened butter
- 1/4 cup milk
- 3 eggs
- 9 oz fresh strawberries (mashed)
- 1 1/2 cups sugar
- 1 3/4 cup all-purpose flour (sifted)
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp Vanilla extract

Directions

1. Heat Oven to 310 degrees, grease baking pan.
2. Get all ingredients ready, mash strawberries (don't over mash).
3. Sift the flour, salt and baking powder.
4. Cream butter and sugar, slowing add beaten eggs on low speed setting until all eggs added.
5. Add 1/2 the milk and 1/2 of the flour mixture still on slow speed. Alternating until all added. Once combined add vanilla extract.
6. Fold in the mashed strawberries.
7. Transfer the cake mixture to the greased loaf tin. Place in the oven for 1 hr and 12-30 minutes.
8. Make sure toothpick when testing comes out clean-cake will be done.
9. Allow to cool-store in airtight container.

Strawberry Muffins

By Jessica Barham

Ingredients

- 2 tsp baking powder
- 1/2 tsp cinnamon
- 2 cups all-purpose flour
- 1/2 tsp salt
- 1/2 tsp vanilla
- 1/2 cup butter
- 1/2 cup milk
- 3/4 cup sugar
- 1 egg
- 1 1/2 cup strawberries

Directions

1. Cream butter, sugar. Add egg and mix well.
2. Sift flour, baking powder, salt.
3. Add flour mixture and milk alternately to butter mixture.
4. Add vanilla.
5. Gently stir in strawberries.
6. Sprinkle cinnamon sugar over muffins.
7. Bake at 400 degrees for 20-25 minutes .

Strawberry Shortcake Stuffed Golden Oreo Truffles

By Serenity Dawn Kroeze

Ingredients

- 4 oz cream cheese softened
- 20 golden Oreos
- 8 oz white chocolate coarsely chopped or white candy melts
- 1/2 cup whipped cream whipped to stiff peaks kept very cold
- fresh strawberries finely chopped

Toppings

- sprinkles
- 1 box crushed Golden Oreo cookie minus the filling

Directions:

1. Crush entire Oreo cookies (with filling) in a food processor. Add cream cheese and mix until a dough forms.
2. Refrigerate for 20 minutes if the dough is too soft.
3. Line two baking sheets or flat plates/tray with parchment paper. Set aside.
4. Using a measuring spoon, scoop out ½ tablespoon of Oreo mixture. Roll into a ball and flatten. Add about 1/8 teaspoon of very cold whipped cream and another 1/8 to 1/4 teaspoon of finely chopped strawberries. Scoop another ½ tablespoon of Oreo mixture on top and roll into balls.
5. Place Oreo ball on the prepared plate and immediately freeze each truffle as you form them. Repeat with the rest of the Oreo balls and add to the plate in the freezer.
6. On a double boiler, melt chocolate according to package directions.
7. Remove 1 truffle from the freezer at a time. Try to use the truffle you froze first. Pick up truffle with a fork and dip in melted chocolate, gently tapping your hand holding the fork to remove excess chocolate.
8. Place on the other lined baking sheet-use a toothpick to help remove truffle from fork if needed. Top with sprinkles and crushed Oreo cookies while the chocolate is still wet.
9. Immediately refrigerate truffles as you work with them for at least 10 minutes so the chocolate sets., Repeat with the remaining truffles.
10. Store in fridge until ready to serve up to 5 days.

Angel Strawberry Dessert

By Skylar Brooke Kroeze

Ingredients

- 1 ½ cups sugar
- 5 tablespoons cornstarch
- 1 package (3 oz) strawberry gelatin
- 2 cups water
- 2 pounds fresh strawberries, hulled, divided
- 1 package (8 oz) cream cheese, softened
- 1 can (14 oz) sweetened condensed milk
- 1 carton (12 oz) frozen whipped topping, thawed
- 1 prepared angel food cake (8 to 10), cut into 1-inch cubes

Directions

1. For glaze, in a large saucepan, combine the sugar, cornstarch and gelatin. Add water and stir until smooth. Cook and stir over medium-high heat until mixture begins to boil. Cook and stir 1-2 minutes longer or until thickened. Remove from the heat; cool completely. Cut half of the strawberries into quarters; fold into glaze.
2. In a small bowl, beat cream cheese until smooth. Beat in milk until blended. Fold in whipped topping.
3. In a 4-qt. clear glass bowl, layer half of the cake cubes, glaze and cream mixture. Repeat layers. Cut remaining strawberries in half and arrange over the top. Cover and refrigerate for at least 2 hours or overnight.

Strawberry Pretzel Salad

By Jaclyn Kroeze

Ingredients

- 6 oz strawberry Jell-O
- 2 cups boiling water
- 2 ½ cups salted pretzels (measured before crushing)
- 1/4 cup granulated sugar
- 8 Tbsp unsalted butter
- 8 oz package cream cheese softened
- 1/2 cup granulated sugar
- 8 oz cool whip thawed in the fridge
- 1 lb fresh strawberries hulled and slice

Directions

1. Pre-heat oven to 350 degrees. Combine strawberry Jell-O with 2 cups boiling water and stir until completely dissolved. Set aside to cool to room temperature.
2. Crush 2 ½ cups pretzels in a sturdy Ziploc bag, using a rolling pin.
3. In a medium sauce pan, melt 8 Tbsp butter then add ¼ cup sugar and stir. Mix in crushed pretzels. Transfer to a 13x9 glass casserole dish, pressing the pretzel mix evenly over the bottom of the dish and bake for 10 min at 350 degrees then cool to room temp.
4. When pretzels have cooled, use an electric hand mixer to beat 8 oz cream cheese and ½ cup sugar on med/high speed until fluffy and white. Fold in 8 oz Cool Whip until no streaks of cream cheese remain. Spread mixture over cooled pretzels, spreading to the edges of the dish to create a tight seal. Refrigerate 30 min.
5. Hull and slice 1 lb strawberries then stir into your room temperature Jell-O Pour and spread strawberry Jell-O mixture evenly over your cooled cream cheese layer and refrigerate until Jell-O is set (2-4 hours).

Strawberry Chevre Cheesecake

By Chrissy Wilkins

Ingredients

- Gingersnaps
- 24 oz Chevre
- 8 oz cream cheese
- 4 Tbsp Maple Syrup
- 3 cups fresh strawberries, sliced

Directions

Line bottom of dish with gingersnaps. Mix chevre, cream cheese, and maple syrup well. Top with fresh, sliced strawberries. Serve chilled.

Glazed Strawberry Muffins

By Josh Kroeze

Ingredients

For the Muffins

- 3 Cups flour
- 2 ½ teaspoons baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 10 tablespoons butter (room temperature)
- 1 cup sugar
- 2 eggs

- 3/4 cup milk
- 1/4 cup buttermilk
- 2 teaspoons vanilla
- 1 ½ cup strawberries (diced)

For the Glaze

- 1 ¼ cup powdered sugar
- 2-3 tablespoons milk
- 1 tablespoon strawberry jam
- 1/4 teaspoon vanilla

Directions

1. Preheat oven to 400 degrees F and line muffin tins with 16 paper liners or grease with cooking spray.
2. In a mixing bowl, combine the flour, baking powder, baking soda, salt, and cinnamon. Set aside.
3. Combine the milk, buttermilk, and vanilla together and set aside.
4. In a large mixing bowl or the bowl of a standing mixer, cream butter and sugar until light and fluffy (about 1 minute). Add one egg at a time, mixing thoroughly after each. Switch to using a wooden spoon or a spatula and alternate between adding the flour mixture and milk mixture in 3 batches to the creamed butter mixture. Mix after each addition until almost combined. Gently fold in the strawberries.
5. Spoon batter into 16 muffin cups (about 1/3 cup). Bake for 17-20 minutes until toothpick comes out clean. Immediately remove muffins from tin onto a cooling rack. Cool for 10-15 minutes before applying glaze.

For the Glaze

1. Whisk all glaze ingredients together and then dip muffin tops in. Rotate and twirl the muffin for an even coating. Enjoy immediately or allow to cool completely for glaze to dry.

New York-Style Cheesecake

By Olivia Hornor

Ingredients for the filling

- 32 oz (four 8 oz blocks) cream cheese, at room temperature
- 2 cups sugar
- 3 tablespoons all-purpose flour
- 4 teaspoons vanilla extract
- 1 teaspoon packed lemon zest, from 1 lemon
- 2 teaspoons fresh lemon juice, from 1 lemon
- 1/4 teaspoon salt

- 6 large eggs
- 1/2 cup sour cream
- Special equipment: 9 or 10-inch springform pan; 18-inch heavy duty aluminum foil

Ingredients for the crust

- 1 1/4 cups graham cracker crumbs
- 1/4 cup white sugar
- 2 teaspoons ground cinnamon
- 1/3 cup butter, melted

Directions for crust

1. Combine graham cracker crumbs, sugar, cinnamon, and butter in a bowl. Press onto the bottom of an ungreased 9 in springform pan. Refrigerate for 30 minutes.

Directions for filling

1. Make the batter: In the bowl of an electric mixer fitted with the paddle attachment or beaters, beat the cream cheese, sugar, and flour together on medium speed until just smooth, about 1 minute. Scrape the bottom and sides of the bowl to be sure the mixture is evenly combined. Add the vanilla, lemon zest, lemon juice, and salt; beat on low speed until just combined. Add the eggs, one at a time, mixing on low speed until incorporated, scraping the bowl as necessary. Mix in the sour cream. Make sure the batter is uniform but do not over-mix.
2. Check to make sure your oven is set to 325 degrees, then set the cheesecake pan in a large roasting pan. Pour the batter on top of the crust. Pour the boiling water into the large roasting pan to come about 1 inch up the side of the cake pan. Bake until the cake is just set, 1 hour and 30 minutes to 1 hour and 45 minutes (the cake should not look liquidy at all but will wobble just a bit when the pan is nudged; it will continue to cook as it cools). Carefully remove the roasting pan from the oven and set it on a wire rack. Cool the cheesecake in the water bath until the water is just warm, about 45 minutes. Remove the springform pan from the water bath and discard the foil. If necessary, run a thin-bladed knife around the edge of the cake to make sure it's not sticking to the sides (which can cause cracks as it cools), then cover with plastic wrap and transfer to the refrigerator to cool for at least 8 hours or overnight.
3. For Serving: Remove the sides of the springform pan. Serve the cheesecake right from the base of the pan; or, to transfer it to a serving platter, run a long, thin spatula between the crust and pan bottom, and then use two large spatulas to carefully transfer the cheesecake to a serving dish. Slice with a sharp knife, wiping the knife clean between slices.

Strawberry Oatmeal Bars

By Aiden Michael Zalewski

Ingredients

- 1 1/3 cup old-fashioned rolled oats
- 1/2 cup light brown sugar
- 6 tbsp whole wheat flour 6 tbsp all-purpose flour
- 1/4 teaspoon baking soda

- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/3 cup unsalted butter, melted
- 1 1/3 cups finely chopped fresh strawberries

- ½ teaspoon cornstarch
- 3 tbsp strawberry preserves

- 1 1/3tablespoon granulated sugar

Vanilla Glaze

- 1/2 cup powdered sugar
- 1/2 teaspoon pure vanilla extract 1 tablespoon milk

Directions

1. Preheat oven to 350 degrees. Line an 8x8-inch baking pan with parchment paper so that the paper overhangs two sides like handles, coat with cooking spray.
2. In a medium bowl, combine the oats, both flours, brown sugar, baking soda, cinnamon, and salt. Pour in the melted butter and stir until it forms clumps and the dry ingredients are moist. Firmly press 2 cups of the oat mixture into the bottom of the prepared pan. Save the rest for topping. Bake until fragrant and set, about 20 minutes. Put on wire rack.
3. Combine strawberries, preserves, sugar and cornstarch in medium bowl. Spread the mixture evenly over crust. Sprinkle with the leftover oat mixture.
4. Bake until topping is golden brown and filling is bubbling about 35 min. Cool in pan 5 minutes. Carefully lift paper and bar out of the pan. Cool on wire rack about 1 hr.
5. While the bars cool, prepare the glaze: In a medium bowl, briskly whisk together the powdered sugar, vanilla, and milk until smooth. Drizzle with glaze, slice, and serve.

Strawberry Cupcakes with Strawberry Buttercream Frosting

By Crystal Lynn Zalewski

Strawberry Cupcake Ingredients

- 1 1/3 Cake flour
- 3/4 tsp Baking powder and baking soda
- ¼ tsp Salt
- ½ C Butter
- 3/4 C + 2 tbsp Granulated sugar
- 1 lg Egg
- 2 lg Egg whites
- 1/3 C Buttermilk
- ½ tsp Vanilla

- ¾ C Fresh diced strawberries
- 5 drops Red food coloring (optional)

Strawberry Buttercream Frosting Ingredients

- ½ C + 2 tbsp Strawberry Puree
- ½ C Butter - almost room temp
- 2 ½ -2 ¾ C Powdered sugar
- 1/4 tsp Vanilla
- 4 drops Red food color (optional)

How to Make Strawberry Cupcakes

1. Preheat oven to 350
2. Bowl 1-Put flour, add baking powder, baking soda and salt. Whisk 20 sec, set aside
3. Bowl 2- Whip butter and sugar until pale and fluffy. Then mix in the egg and egg whites.
4. Puree about 10 med. Strawberries.
5. Bowl 3- whisk together the buttermilk, 1/3 C strawberry puree and vanilla extract.
6. Add the flour mixture and buttermilk mixture to the butter mixture.
7. Fold the 3/4 C diced strawberries into the batter. Divide it amongst 12 lined muffin cups about 3/4 full.
8. Bake 20-23 min until toothpick inserted into the center comes out clean. Cool 5 min, put on wire rack.

Make Strawberry Buttercream Frosting

1. Add strawberry puree to a small saucepan. Heat mixture over medium-low heat, and simmer, stirring occasionally until reduced. (10-14 min)
2. Pour reduced puree into a small bowl, then freeze until cool.
3. Whip unsalted and salted butter until pale and fluffy.
4. Mix in 1 C powdered sugar, 3 tbsp strawberry puree, vanilla extract, and optional red food coloring. Add 1 ½ C powdered sugar and continue to mix until frosting is pale and fluffy.

To assemble the cupcakes

Place some diced strawberries in the center of the cooled cupcakes then pipe the frosting around it.

Chocolate Covered Strawberry Cupcakes

By Cassidy Young

Ingredients for Cupcakes

- 2 eggs
- 1/3 cup full fat sour cream
- 1 tsp. vanilla extract
- 1/2 tsp. strawberry extract
- 5-7 drops red food coloring | 3/4 cups cake flour
- 1 1/2 tsp. baking powder
- 1/2 t p. baking soda
- 1/2tsp. salt
- 1 cup granulated sugar
- 1/2cup butter, softened
- 1/2 cup whole milk
- 1 cup chopped fresh strawberries
- 1 cup chopped semi-sweet Ghirardelli chocolate

Ingredients for Frosting

- 1 lb. butter, softened | 1/2 cup strawberry puree (about 7
- strawberries blended in food processor or blender until thin)
- 1/2 tsp. strawberry extract
- 1 tsp. salt
- 4 cups powdered sugar Semi-sweet Ghirardelli chocolate for grating
- 1 cup chopped semi-sweet Ghirardelli chocolate
- Chocolate covered strawberries (optional)

Directions

1. Preheat oven to 350° F Line muffin tins with cupcake liners.
2. In a small bowl, whisk together eggs, sour cream, vanilla and strawberry extracts, with food coloring until smooth.
3. In the bowl of a stand mixer, mix flour, baking powder, baking soda, salt, sugar and butter on high speed with paddle attachment until fully combined.
4. Mix in egg mixture a little at a time until just combined.
5. Mix in milk until just combined.
6. With a rubber spatula, fold in chopped strawberries and chopped chocolate.
7. Fill cupcake liners with batter until half full. Bake for 20-25 minutes, or until a toothpick inserted comes out clean. (Toothpick may come out with a little melted chocolate; that is okay)
8. Allow cupcakes to cool completely before frosting.

For Frosting

1. Beat butter in stand mixer with whisk attachment until light and fluffy.
2. Mix in strawberry puree, strawberry extract and salt.
3. Add in powdered sugar a little at a time.
4. Spread or pipe onto cooled cupcakes.
5. Grate chocolate over cupcakes. Top with chocolate covered strawberries (optional).

Fresh Strawberry Cake with Strawberry Cream Cheese Frosting

By Elise Hornor

Ingredients for the Strawberry Cake

- 1 cup whole strawberries divided (fresh, or frozen and thawed), plus additional for garnishing
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1/4 cup whole milk-at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 1/2 cup unsalted butter - at room temperature (1 stick)
- 1 cup granulated sugar
- 2 large egg whites - at room temperature
- 1 large egg - at room temperature

Ingredients for the Strawberry Cream Cheese Frosting

- 2 tablespoons unsalted butter - at room temperature
- 3 ounces reduced-fat cream cheese - at room temperature
- 2 cups powdered sugar - plus additional if you prefer a sweeter or stiffer frosting
- 1 tablespoon strawberry puree - reserved from cake recipe
- 1 pinch kosher salt
- 1/4 teaspoon pure vanilla extract

Directions

1. Preheat the oven to 350 degrees F. Line the bottom of a round cake pan with parchment paper then lightly coat with nonstick spray. Set aside.
2. Place the strawberries in a food processor or blender and pulse until pureed. Set 1 tablespoon aside for the frosting, then measure out an additional 1/3 cup for the cake. If you are a little short of 1/3 cup, blend in a few more strawberries as needed.
3. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside. In a small bowl, whisk together the milk, vanilla, and 1/3 cup strawberry puree. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment. (or a large mixing bowl), cream the butter on medium-high speed until it is light and fluffy. Slowly add the granulated sugar and continue to beat until fluffy and well combined. Stop the mixer and add the egg whites. Beat on medium, just until incorporated. Add the whole egg and mix again just until combined.
5. With the mixer on low, slowly add half the flour mixture and mix just until the flour disappears. Add in all of the strawberry mixture and mix just until combined. Slowly add the remaining flour mixture, scraping down the sides of the bowl with a spatula as needed. Stop mixing as soon as the flour disappears. If you have a bit of flour stuck to the bottom or sides of the bowl, finish stirring it in by hand.
6. Pour the batter into your prepared pan and smooth the top. Bake until a toothpick inserted in the center of the cake comes out clean and the top springs back lightly when touched, about 30 to 35 minutes. Place the pan on a cooling rack and let the cake cool in the pan completely. Do not be tempted to frost the cake before it is cool, or the frosting will turn into a big melty mess.
7. While the cake cools, prepare the frosting: In the bowl of a stand mixer fitted with the paddle attachment or a large mixing bowl, beat the butter on medium speed until smooth and fluffy. Beat in the cream cheese, stopping as soon as the two are fully combined. Reduce the mixer speed to low, then gradually add the powdered sugar. Once it all has been added, increase the mixer speed to medium and continue beating until the frosting is smooth. Don't overbeat it-once it looks nice and creamy and evenly blended, it's time to stop. Beat in the strawberry puree, salt, and vanilla until evenly combined. If you'd like the frosting stiffer or sweeter, gradually beat in additional powdered sugar until your desired stiffness/sweetness is reached.
8. To serve: Transfer the cake from the pan to a serving plate. Tuck strips of waxed or parchment paper underneath the bottom of the cake to keep the plate clean. Spread the frosting generously all over the top of the cake, then down and around the sides.

Garnish with fresh berries as desired. Remove the strips of paper and refrigerate until ready to serve. Prior to serving, let the cake stand at room temperature for at least 15 minutes.

Recipe Notes

- Cake layer can be baked 1 day in advance-cool completely then wrap airtight and store at room temperature.
- Frosting can be prepared 1 day in advance-place in an airtight container in the refrigerator.
- Fully frosted or unfrosted cake can be frozen for up to 2 months-let thaw overnight in the refrigerator, then bring to room temperature prior to serving.
- *To make a 2-layer cake, 3-layer cake, sheet cake, or cupcakes, see notes in the blog post above.
- Recipe adapted from Sprinkles Bake Shop, via [Martha Stewart](#).

Strawberry Crumble Coffee Cake

By Chad Wilkins

Ingredients

For crumb topping

- ½ cup all-purpose flour
- ¼ cup granulated sugar
- ¼ cup dark brown sugar
- ¼ cup butter, softened

Mix all ingredients until combined - the consistency of wet sand.

For the cake

- ½ cup granulated sugar
- ¼ cup butter, softened
- ½ teaspoon salt
- 1 6-ounce Stonyfield Strawberry Grass-fed Yogurt
- 1 large egg
- ¼ cup whole milk
- 1½ cup all-purpose flour
- 2 teaspoons baking powder
- 1 cup fresh strawberries, sliced

Directions

1. Preheat oven to 350F and grease a square pan.
2. To make crumb topping, mix all the ingredients until combined and crumbly like wet sand.
3. For cake, in stand mixer cream the sugar, butter, and salt until fluffy, about 5 minutes.
4. Add the yogurt, egg, and milk and mix until combined.
5. Add the flour and baking powder and do not over mix.
6. Pour batter into greased cake pan and top with sliced fresh strawberries.
7. Sprinkle crumble on top evenly and bake for 35-45 minutes, until golden brown.

Easy Strawberry Bundt Cake

By Ella Wilkins

Ingredients

- 1-16 oz. boxed white cake mix
- 3 TBS all-purpose flour
- 3 large eggs
- ¾ cup water
- ½ cup canola oil or vegetable oil
- 1- 4 serving package of Sugar Free or regular strawberry flavored gelatin
- ¾ cup chopped, fresh or frozen strawberries, partially thawed
- ¼ cup unsalted butter
- 1 ½ cup powdered sugar
- ½ tsp. vanilla extract
- 3 TBS to 1 ¼ cup milk (adjust amount to get the right consistency for glaze)

Instructions

1. Preheat oven to 350 degrees F. Spray non-stick surfaced 10-cup Bundt pan with cooking spray. Set aside.
2. In large bowl, combine all ingredients except strawberries and mix with electric mixer on

low until combined, then on high for about 2 minutes. Fold in strawberries. Pour into prepared Bundt pan and smooth surface.

3. Bake for 40 - 45 minutes or until toothpick inserted into center comes out clean. Cool in pan for 10- 15 minutes, then invert onto serving plate and cool completely.
4. While cake is cooling, combine butter, powdered sugar, vanilla and milk to make a glaze. Adjust the amount of milk to get the consistency you desire for the glaze.
5. Once cake is completely cooled, glaze the top. Allow glaze to set before serving.

Strawberry Lemonade Bars

By Mary Wilkins

Crust and Crumble topping

- 1/2 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1 1/2 cups all-purpose flour
- Pinch salt, optional and to taste

Ingredients

Filling

- 1 large egg
- 1/2 cup plain or vanilla Greek yogurt, or sour cream (lite is ok)
- 1/3 cup granulated sugar
- 2 tablespoons lemon juice
- 2 tablespoons vanilla extract
- 1/4 cup all-purpose flour

Strawberry layer

- 2 heaping cups diced strawberry (fresh or frozen)
- 1/3 cup granulated sugar (1/2 cup if berries are sour)
- 2 tablespoons lemon juice
- 2 tablespoons lemon zest, or to taste 2 teaspoons cornstarch
- Up to 2 tablespoons all-purpose flour (if using fresh berries, you may not need any flour, and if using frozen strawberries, you will most likely need 2 tablespoons.)

Directions

Preheat oven to 350F. Line an 8-inch square pan with aluminum foil and spray with cookie spray; set aside.

Crust and Crumble

1. In a large microwave-safe bowl melt melt the butter about 1 minuet on high power.
2. Add sugars and whisk to combine
3. And the flower, optional salt and stir to combine. Mixture will be dry and sandy with little crumbles
4. Set heaping 3/4 cup crumble mixture aside
5. 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

1. In a medium bowl, add the egg, Greek yogurt, sugar, lemon 3 juice, vanilla and whisk to combine or beat with a handled electric mixture until smooth
2. Add the flower and whisk to combine
3. Evenly pour filling over the crust and jiggle the pan to help distribute it or smooth with a spatula

Strawberry Layer

1. In a separate medium bowl, add filling ingredients except flower and toss to combine

2. Evaluate mixture and if it's very thin, runny, soupy, or liquidity, add up to 2 tablespoons of flour to help thicken
3. Evenly distribute strawberry mixture over the filling smooth and lightly with a spatula
4. Evenly sprinkle with the reserved heaping 3/4 cup crust mixture
5. Bake for 60- 75 minutes

No-Bake Strawberry Cheesecake

By Charlie Wilkins

Ingredients

- 30 Graham Crackers
- 5 tbsp. melted Butter
- 2 tbsp. Sugar

Filling

- 16 oz. softened Cream Cheese
- 2 tbsp Sugar

Crust

- 1 lb. Strawberries
- 16-ounce Heavy Whipping Cream

Garnish

- 5 Strawberries sliced
- Additional Whipped Topping

Directions

1. Crush graham crackers in food processor.
2. Add melted butter and sugar and pulse to incorporate.
3. Press mixture into bottom and partially up the sides of a springform pan.
4. Refrigerate at least 30 minutes to firm.
5. In a large bowl, beat cream cheese and sugar until creamy.
6. Whip heavy cream until stiff peaks form.
7. Fold cream cheese mixture into whipped cream.
8. Puree strawberries in food processor.
9. Fold strawberry puree into mixture until fully blended.
10. Spread evenly into crust.
11. Freeze for 2 hours.
12. Allow to thaw 30 minutes before serving.
13. Garnish with sliced strawberries and additional whipped topping if desired.

2-Ingredient Strawberry Fudge

By Regan Wilkins

Ingredients

- 1 16 oz. Strawberry Frosting
- 1 12 oz. bag White Candy Melts or White Chocolate Chips
- Heart shape decorations optional

Directions

1. Line 9x9 pan with parchment paper or tin foil.
2. In a small bowl, microwave candy melts on medium at 30 second intervals. Stir and repeat until smooth! Add in frosting and stir until combined.
3. Pour mixture into prepared pan and spread smooth (you can add sprinkles on top if desired). Refrigerate until completely set. In this size pan, the fudge pieces are about 5/8" thick. If you want thicker, make a double batch.
4. Store in the fridge up to 10 days.

Strawberry Muffins (Recipe makes 12 muffins)

By Olivia Hornor

Ingredients

- 2 eggs
- 2/3 cup white sugar
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 tsp cinnamon
- 1/2 cups Greek yogurt
- 1 1/2 cups diced strawberries
- sugar for dusting

Directions

1. Preheat oven to 400 degrees Fahrenheit.
2. Grease 12 muffin cups or line with paper muffin liners.
3. In a medium bowl mix together flour, salt, and baking soda.
4. In a large bowl beat together eggs and sugar.
5. Mix in oil, vanilla, and Greek yogurt.
6. Mix dry ingredients into wet mixture (be sure not to over-mix, batter will be lumpy).
7. Gently fold in strawberries.
8. Scoop batter into prepared muffin cups so they are 2/3 of the way full.
9. Dust each muffin with sugar.
10. Bake in preheated oven for 20 minutes.

Title Strawberry Icebox Cake

By Jane Wilkins

Ingredients

- 2 pounds strawberries
- 2 sleeves graham crackers
- 1 8-oz. package cream cheese, at room temperature
- 1 14-oz. can sweet, condensed milk
- 2 3.4-oz. (4-serving) packages instant cheesecake flavored pudding
- 3 cups milk
- 1 12-ounce carton cool whip, divided

Directions

1. Clean and slice strawberries (about 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.*
2. Line the bottom of a 3-quart 13x9 baking dish with graham crackers; set aside. *Mine easily fit 6 whole crackers then I had to break up a 7th one to fill in the rest.*
3. *Combine cream cheese and sweetened condensed milk in a large bowl then beat with an electric mixer until smooth and creamy. Add pudding mixes and milk then continue mixing on low for 4-5 minutes or until mixture starts to thicken. Fold in 2 cups cool whip until smooth.*
4. 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.
5. When ready to serve, top with remaining cool whip. Crush remaining graham crackers and sprinkle crumbs over cool whip.

Notes:

My strawberries put off a little moisture after sitting in the fridge all day so I soaked it up with a clean paper towel before topping with cool whip and graham cracker crumbs.

You can use white chocolate or vanilla pudding if you can't find cheesecake flavor.

Fresh Strawberry Pie

By Pam Ayscue

Ingredients

- Pie crust
- Cream cheese (room temperature)
- Glaze
- 1 container Cool Whip

Directions

Cook pie crust. Line sides and bottom of crust with cream cheese. Add strawberries to glaze. Spread in crust. Put Cool Whip on top. Keep Refrigerated.

Strawberry Nut Bread

By Pam Ayscue

Ingredients

- 3 c. flour (plain)
- 1 t. soda
- 1 t. salt
- 1 T. cinnamon
- 2 c. thawed frozen strawberries
- 2 c. sugar
- 4 eggs (beaten)
- 1 ¼ c. oil
- 1 c. chopped pecans

Mix dry ingredients. Add the rest and stir to moisten. Pour into 2 loaf pans. Bake at 350F for 60 minutes.



Image by [congerdesign](#) from [Pixabay](#).