

## Strawberry Puff Pancake



2 tablespoons butter  
3 large eggs  
3/4 cup fat-free milk  
1 teaspoon vanilla extract  
3/4 cup all-purpose flour  
1/8 teaspoon salt  
1/8 teaspoon ground cinnamon  
1/4 cup sugar  
1 tablespoon cornstarch  
1/2 cup water  
1 cup sliced fresh strawberries  
Confectioners' sugar

### Directions

1. Place butter in a 9-in. pie plate; place in a 400° oven for 4-5 min. or until melted. Meanwhile, in a small bowl, whisk the eggs, milk and vanilla. In another small bowl, combine the flour, salt and cinnamon; whisk into egg mixture until blended.
2. Pour into prepared pie plate. Bake for 15-20 min. or until sides are crisp and golden brown.
3. In a small saucepan, combine sugar and cornstarch. Stir in water until smooth; add strawberries. Cook and stir over medium heat until thickened. Coarsely mash strawberries. Serve with pancake. Dust with confectioners' sugar. Yield: 4 servings.

<https://www.tasteofhome.com/recipes/strawberry-puff-pancake>

## Strawberry Spritzer

1 pkg. (10 oz.) frozen sweetened sliced strawberries, thawed  
2 liters lemon-lime soda, chilled  
1 can (12 oz.) frozen pink lemonade concentrate, thawed

### Directions

1. Place the strawberries in a blender; cover and process until pureed. Pour into a large pitcher; stir in the soda and lemonade concentrate. Serve immediately. Yield: 2-1/2 quarts.



### Test Kitchen Tips

- Muddle a few sprigs of fresh mint or basil to step this spritzer up a notch.
- Lighten this up by using seltzer water instead of soda.

<https://www.tasteofhome.com/recipes/strawberry-spritzer>



## Strawberry Banana Split Cake



2 cups graham cracker crumbs  
1/2 cup butter, melted  
1/4 cup sugar

### FILLING:

1/2 cup butter, softened  
2 cups confectioners' sugar  
1 tablespoon milk  
1 teaspoon vanilla extract  
3 large firm bananas, cut into 1/4-inch slices  
2 cans (8 oz. each) crushed pineapple, drained  
2 quarts fresh strawberries, sliced

### TOPPING:

2 cups heavy whipping cream  
1/4 cup confectioners' sugar  
1-1/2 cups chopped walnuts

### Directions

1. Combine the crumbs, butter and sugar; press into an ungreased 13-in. x 9-in. dish. Chill for 1 hour.
2. In a bowl, beat the butter, confectioners' sugar, milk and vanilla until smooth. Spread over crust; chill for 30 min. Layer with bananas, pineapple and strawberries.
3. In a small bowl, beat cream until soft peaks form. Add confectioners' sugar; beat until stiff peaks form. Spread over fruit. Sprinkle with nuts. Chill until serving. Yield: 12-15 servings.

<https://www.tasteofhome.com/recipes/strawberry-banana-split-cake>

## Frozen Strawberry Shortbread Dessert

- 1 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/2 cup cold butter, cubed
- 1/2 cup chopped pecans
- 2 cups frozen unsweetened strawberries, thawed
- 1 cup sugar
- 1 teaspoon lemon juice
- 1 cup heavy whipping cream, whipped



### Directions

1. In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Stir in pecans. Press into an ungreased 9-in. square baking pan. Bake at 350° for 14-16 min. or until lightly browned. Cool on a wire rack.
2. Crumble the baked pecan mixture; set aside 1/2 cup for topping. Sprinkle the remaining mixture into an 8-in. square dish.
3. In a large bowl, beat the strawberries, sugar and lemon juice until blended. Fold in whipped cream. Spread evenly into dish. Sprinkle with reserved pecan mixture. Cover and freeze for 8 hours or overnight. Yield: 9 servings.

<https://www.tasteofhome.com/recipes/frozen-strawberry-shortbread-dessert>

## Strawberry French Toast



- 6 ounces cream cheese, softened
  - 3/4 cup sliced fresh strawberries
  - 1/3 cup confectioners' sugar
  - 1 loaf (1 pound) French bread, cut into 1-inch slices
  - 10 large eggs
  - 2/3 cup half-and-half cream or heavy whipping cream
  - 1 teaspoon vanilla extract
- STRAWBERRY SAUCE:**
- 4 cups sliced fresh strawberries
  - 1/2 cup sugar
  - 2 tablespoons water
  - Maple syrup, optional

### Directions

1. In a large bowl, beat cream cheese, strawberries and confectioners' sugar until blended. Spread about 2 tbsp. on one side of half the bread; top with remaining bread.
2. Place sandwiches in ungreased 13x9-in. baking dish. In a large bowl, beat eggs, cream and vanilla. Pour over bread. Turn each sandwich. Cover & refrigerate for 8 hours or overnight.
3. With a slotted spatula, transfer sandwiches to a greased 15x10x1-in. baking pan. Discard remaining egg mixture. Bake at 375° for 15 min.; turn and bake 10 min. longer or until golden brown.
4. Meanwhile, for sauce, combine strawberries, sugar and water in a large saucepan. Cook over medium heat for 5 min., stirring occasionally. Serve French toast with strawberry sauce and maple syrup if desired. Yield: 10 servings.

<https://www.tasteofhome.com/recipes/strawberry-french-toast>

## Strawberry Pizza

- 6 tablespoons butter, softened
- 1/2 cup sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

### FILLING:

- 1 pkg. (8 oz) cream cheese, softened
- 1/2 cup confectioners' sugar
- 2 cups sliced fresh strawberries
- 1 cup sugar
- 1/4 cup cornstarch
- 2 cups crushed strawberries



### Directions

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and extracts. Combine flour, baking powder and salt; gradually add to creamed mixture. Cover and refrigerate for 1 hour.
2. On a floured surface, roll dough into a 13-in. circle. Transfer to an ungreased 12-in. pizza pan. Build up edges slightly.
3. Bake at 350° for 18-22 min. or until lightly browned. Cool completely.
4. In a large bowl, beat cream cheese and sugar until smooth. Spread over crust. Arrange sliced strawberries on top.
5. In a large saucepan, combine the sugar, cornstarch and crushed berries until blended. Bring to a boil; cook and stir for 2 min. or until thickened. Cool slightly. Spoon over strawberries. Refrigerate until serving. Yield: 12-16 servings.

<https://www.tasteofhome.com/recipes/strawberry-pizza>

You stand  
out  
Like a  
strawberry  
in a bowl  
of peas.