

My All-Time Favorite Summer Strawberry Recipes



Strawberry Chocolate Tart

CRUST:

33 Social Tea Biscuits or I also like to use Pecan Sandies cookies or shortbread that I crumb in the food processor to make about 2 cups or enough to line the size tart pan you are using. (Extra crumbs keep well in freezer)

1 cup pecans, toasted (Optional)

2 Tbsp sugar

1 egg white from large egg

FILLING:

1 cup heavy (whipping) cream

3 Tbsp cold unsalted butter

1 1/2 cups (9 oz) semisweet chocolate chips

1 large container (16 oz) plus 1 pt (12 oz) strawberries, rinsed, patted dry, cap ends cut straight across; put cut sides down on paper towels

Directions

Heat oven to 350°F. Coat a 9-in. fluted tart pan with removable sides with nonstick spray.

Crust: Break cookies into food processor. Add nuts and sugar; pulse until fine crumbs form. Add egg white; pulse just to blend. Press evenly over bottom and up sides of tart pan. Freeze 10 minutes, or until firm. Cover crust with foil. Bake 20 minutes; remove foil. Bake 5 minutes more, or until lightly browned. Cool completely in pan on a wire rack.

Meanwhile, make **Filling:** Heat cream and butter over medium heat until butter melts. Remove from heat, add chocolate chips and let stand 2 minutes to melt. Whisk until blended and smooth. Let stand at room temperature about 1 hour until cool but still pourable. Pour into crust. Place strawberries cut sides down on filling. Refrigerate at least 2 hours for filling to set.

To serve:

Put tart pan on a small, sturdy bowl; let sides fall down. Gently slide tart off pan bottom onto a serving plate. Can be made up to 1 day ahead. Refrigerate loosely covered.

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Strawberry Cream Cake

2 cups Pecan Sandies Cookies, Shortbread or HONEY MAID Graham Cracker s,crumbed. **Option:** Chocolate wafer cookie crumbs

6 Tbsp. butter

2 cups strawberries

1-3/4 cups water

1 pkg. JELL-O Strawberry Flavor Gelatin

2 cups ice cubes

1 tub COOL WHIP Whipped Topping

1 square BAKER'S Semi-Sweet Chocolate

Directions

Mix crumbs and butter; press onto bottom and halfway up side of 9-inch spring-form pan sprayed with cooking spray. Refrigerate until ready to use.

Reserve 6 berries for garnish; mash or lightly process, remaining berries. Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Add ice; stir until melted.

Add COOL WHIP and mashed berries; stir with whisk until well blended. Refrigerate 10 min. or until mixture is very thick and will mound. Spoon into crust.

Refrigerate 3 hours or until firm. Remove side of pan. Cut reserved berries in half. Arrange berries, cut-sides down, around edge of dessert. Melt chocolate square as directed on package; drizzle over berries.

Note: Experiment with substituting strawberries with raspberries, blueberries other fresh berries or fruits like mango, pineapple, kiwi, peaches etc

This makes a nice treat to bring to summer parties.

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Ingredients

1 package pie crust mix (for 2 crusts)
1/4 cup packed brown sugar
1/3 cup Hershey's chocolate-flavored syrup
1-1/4 cup whipping cream
1/3 cup granulated sugar
3/4 cup dairy sour cream
2 tablespoons orange liqueur
1-1/2 cups raspberries, blackberries, blueberries, or sliced strawberries
Orange peel curls (optional)
Powdered sugar (optional)

Directions

In a large mixing bowl combine pie crust mix and brown sugar; add syrup. Stir together until mixture forms a ball. On a lightly floured surface, roll dough to 1/8 inch thick. Using a 3-inch cookie or biscuit cutter, cut into rounds. Reroll trimmings as necessary to make 30 pastry rounds. Transfer rounds to an ungreased baking sheet. Bake in a 400 degree F oven about 6 minutes or until set. Transfer to a wire rack and cool completely.

NOTE: Cover stacks and remaining whipped cream mixture with plastic wrap; chill for 4 to 6 hours. (Chilling softens the pastry, making it easier to eat.)

In a chilled large mixing bowl combine the whipping cream and granulated sugar. Beat with chilled beaters of an electric mixer on medium speed until soft peaks form (tips curl). Fold in sour cream. Spoon whipped cream mixture into a self-sealing plastic bag; seal bag. Carefully cut a small hole in one corner of the bag.

To assemble, pipe about 3 tablespoons of the whipped cream mixture onto a pastry round. Repeat layers. Place a third pastry round on top. Repeat to make a total of 6 stacks.

To serve, drizzle liqueur over berries; toss gently. Top stacks with remaining whipped cream mixture. Spoon some of the berries on top of each serving. If desired, garnish with orange peel curls and dust with powdered sugar. Makes 6 servings.

Note: Wrap and freeze any remaining pastry rounds for up to 6 months. Thaw at room temperature to serve.

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Strawberry-Black Pepper Tart for Two

Crust:

1/4 cup whole-wheat pastry flour (see Sources)
1/4 cup all-purpose flour
1 teaspoon sugar
1/8 teaspoon salt
1 tablespoon cold unsalted butter, cut into 4 chunks
1 tablespoon canola oil or walnut oil
1/4 teaspoon distilled white vinegar
1-2 tablespoons cold water

Directions

Mix whole-wheat flour, all-purpose flour, sugar and salt in a medium bowl. Cut in butter with a pastry cutter or fork until it is smaller than peas. Stir in oil and vinegar. Mix in enough water so the dough is evenly moist and a little crumbly but not wet. Gather the dough into a ball, then pat it into a disk.

White whole-wheat flour, made from a special variety of white wheat, is light in color and flavor but has the same nutritional properties as regular whole-wheat flour.

Filling:

All-purpose flour for dusting
1 1/2 cups sliced strawberries
4 teaspoons sugar
1 teaspoon all-purpose flour
1 teaspoon cornstarch
1/2 teaspoon coarsely ground pepper
Pinch of salt

Directions

Preheat oven to 375°F. Prepare Crust. Place parchment paper or a silicone baking mat on a work surface, dust with flour and turn the dough out onto it. Dust the dough with flour and roll into a rough 9-inch circle, dusting with flour as necessary to prevent sticking. Transfer paper or mat and the crust to a baking sheet.

Toss strawberries with sugar, 1 teaspoon flour, cornstarch, pepper and salt in a medium bowl. Mound the strawberry mixture in the center of the crust, leaving about a 2-inch border around the outside.

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Pick up the edges of the crust using a spatula and fold over the berries. (The crust will not meet in the center) Bake the tart until the crust is lightly browned and the filling is bubbling, 40 to 42 minutes. Let cool on the baking sheet for 15 minutes before serving. **Note:** Black pepper gives sweet strawberries a nice kick in this free-form tart. Expect some of the strawberry juices to ooze over the top of the crust while baking.

Sources: Find 6-inch tart pans with a removable bottom at Sur La Table, (800) 243-0852, www.surlatable.com. Look for whole-wheat pastry flour in the natural-foods section of large supermarkets and natural-foods stores. MY FAV's, always: King Arthur Flour, (800) 827-6836, www.bakerscatalogue.com, and Bob's Red Mill, (800) 349-2173, www.bobsredmill.com.



Strawberry Pomegranate Mousse

Ingredients

10 ounces fresh or thawed frozen strawberries (about 2 cups)
1/8 teaspoon salt
1 envelope unflavored gelatin
1/2 cup pomegranate juice
1 7-ounce container 2% Greek (FAGE) yogurt

Directions

In a food processor, puree the strawberries with the salt. (Leave the puree in the processor.)
In a small bowl, sprinkle the gelatin over 1/4 cup of the pomegranate juice. Let stand until softened

Meanwhile, in a small saucepan, combine the remaining 1/4 cup pomegranate juice and the sugar, and bring to a simmer to dissolve the sugar. Stir the softened gelatin into the saucepan and cook over very low heat, stirring, until the gelatin is dissolved, about 1 minute.

Add the gelatin mixture to the strawberry puree and process until well combined. Add the yogurt and process briefly just to blend. Spoon into dessert bowls or martini glasses, cover, and refrigerate for 2 hours or until chilled and set.

NOTE: Try any one of the many pomegranate juice blends here in place of the plain pomegranate juice. If you're using fresh strawberries, buy a couple of extras to use as a garnish for the mousse.

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Ingredients

3 cups sliced fresh strawberries
2 tablespoons sugar
1-2/3 cups all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
3 tablespoons butter or margarine
1 beaten egg
1/2 cup buttermilk
2 cups frozen light whipped dessert topping, thawed, or use one 1.3-ounce envelope of whipped dessert topping mix

Directions

In a medium bowl stir together strawberries and the 2 tablespoons sugar. Cover and chill for at least 1 hour. In another medium size bowl stir together flour, the 1 tablespoon sugar, the baking powder, and baking soda.

Using a pastry blender, cut in butter until the mixture resembles coarse crumbs. Combine egg and buttermilk; add to flour mixture all at once. Stir just until moistened. Drop the dough from a tablespoon into 8 mounds on an ungreased baking sheet.

Bake in a 450 degree F oven for 7 to 8 minutes or until golden.

Transfer the shortcakes to a wire rack; cool about 10 minutes. Meanwhile, if using topping mix, prepare according to package directions using fat-free milk.

To serve, cut shortcakes in half horizontally. Place bottom halves on plates. Top with strawberries and whipped topping. Replace top halves of shortcakes. Makes 8 servings.

Note: Experiment with using any of your favorite other summer berries, combination of berries or fresh fruits.

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Frozen Strawberry Margarita Pie

1 large container (16 oz) strawberries, rinsed and hulled
2 Tbsp sugar

CRUST

2 1/2 cups (4 oz) thin salted pretzel sticks 1/3 cup sugar
1 stick (1/2 cup) unsalted butter, melted
1 can (14 oz) sweetened condensed milk (not evaporated milk), well chilled
1 tub (8.75 oz) mascarpone cheese
1/3 cup plus 2 tsp (6 Tbsp) tequila
1 Tbsp grated lime zest
2 Tbsp lime juice

NOTE: (or use my Pecan Sandies/Shortbread or Honey Graham cracker crust)

Garnish: strawberry and lime slices

Directions: Lightly coat a 9-in. pie plate with nonstick spray. Line a rimmed baking sheet with foil.

Thinly slice 3/4 cup strawberries; set aside. **NOTE:** Cut remaining berries in half; toss with sugar and spread on lined baking sheet. Freeze about 30 minutes until partially frozen.

Crust: Process pretzels and sugar in food processor until fine crumbs form. Add butter; pulse until blended. Press evenly over bottom and up sides of pie plate. Freeze 10 minutes, or until firm.

Clean processor. Add sugared halved strawberries; process until puréed. Add remaining ingredients (except sliced berries); pulse until smooth. Transfer to a bowl; stir in sliced berries. Spoon into crust and freeze uncovered at least 6 hours. Wrap airtight and freeze at least 2 hours more.

To serve: Garnish pie, then refrigerate about 15 minutes for easier slicing. **NOTE:** Can be made through Step 5 up to 1 week ahead.

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Strawberry Rhubarb Bread Pudding

Ingredients

4 large egg whites
4 large eggs
1 cup skim milk
1/2 cup sugar
1 tablespoon vanilla extract
1 teaspoon freshly grated orange zest
4 cups whole-grain bread, crusts removed if desired, cut into 1-inch cubes (about 1/2 pound, 4-6 slices)
2 cups roughly broken gingersnaps
2 cups quartered strawberries, fresh or frozen (thawed)
1 cup diced rhubarb
1/4 cup chopped walnuts, lightly toasted (see Tip)
1/4 cup chopped walnuts, lightly toasted, or Streusel Topping (see Tip)

Directions

Preheat oven to 375°F. Coat an 11-by-7-inch glass baking dish or a 2-quart casserole with cooking spray.

To prepare custard:

Whisk egg whites, eggs and milk in a medium bowl. Add sugar, vanilla and orange zest; whisk to combine. Toss bread, gingersnaps, strawberries, rhubarb, and 1/4 cup walnuts in a large bowl. Add the custard and toss well to coat. Transfer to the prepared baking dish and push down to compact. Cover with foil.

Bake until the custard has set, 40 to 45 minutes. Uncover, sprinkle with 1/4 cup walnuts (or Streusel Topping) and continue baking until the pudding is puffed and golden on top, 15 to 20 minutes more. Transfer to a wire rack and cool for 15 to 20 minutes before serving.

Tips: Spread walnuts on a baking sheet, place in a preheated 350 degree F oven and toast, stirring once, until fragrant and lightly browned, 7 to 9 minutes.

To make streusel topping:

Combine 1/3 cup flour, 1/4 cup oats (preferably old-fashioned), 2 tablespoons brown sugar and 2 tablespoons canola oil in a small bowl. Spread the mixture on top of the pudding after the initial 40 to 45 minutes of baking.

NOTE: Gingersnaps add a sublime note to the classic spring combination of strawberries and rhubarb.

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Frozen Low Fat Strawberry Terrine

Ingredients

1 tub (.75 qt) light vanilla ice cream, slightly softened

4 oz each) low fat ice cream & strawberry sorbet swirl bars (we used The Skinny Cow)

1 jar (15.5 oz) strawberry ice cream topping

Garnish: fresh strawberries

Directions

Line an 8 x 4-in. loaf pan with foil, letting foil extend at least 3 in. above pan sides. Spread 2 cups vanilla ice cream in lined pan. Remove sticks from ice cream bars. Cut bars horizontally in half. Lay 4 halves, cut side up, in a row on top of ice cream.

Repeat layers as above. Spread remaining vanilla ice cream firmly over top. Cover airtight with extending foil and freeze at least 4 hours until firm.

To serve: Unfold foil on top and, holding foil, lift terrine from pan and invert on a serving platter. Cut in slices.

Spoon about 2 Tbsp strawberry topping on each serving plate, top with a slice and garnish with strawberries. **Tip:** Can be made through Step 3 up to 2 weeks ahead.

Note: Go have fun with this concept and EXPERIMENT with your favorite combos!!!

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Classic Shimmery Strawberry Pie

1 recipe for a single crust pie crust or try this Low fat version: **Oil Pastry for Single-Crust Pie** (see recipe below)

6 cups strawberries, halved
1 cup water
1/4 cup sugar
2 tablespoons cornstarch
Few drops red food coloring (optional)
Light frozen whipped dessert topping, thawed (optional)

Directions

Prepare Oil Pastry for Single-Crust Pie. Prick bottom and sides of pastry generously with the tines of a fork. Bake in a 450 degree F oven for 10 to 12 minutes or until pastry is golden. Cool on a wire rack.

In a blender container or food processor bowl combine 1 cup of the strawberries and the water. Cover and blend or process until smooth. Transfer to a small saucepan. Bring to boiling; reduce heat. Simmer, uncovered, for 2 minutes.

In a medium saucepan stir together sugar and cornstarch; stir in berry mixture. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat. If desired, stir in enough red food coloring to tint a rich red color. Cool to room temperature.

Fold remaining strawberries into cooled mixture; transfer mixture to pastry shell. Cover; chill for 3 to 4 hours. If desired, serve with whipped topping. Makes 8 servings.

Oil Pastry for Single-Crust Pie:

In a medium bowl stir together 1-1/4 cups all-purpose flour and 1/4 teaspoon salt. Combine 1/4 cup fat-free milk and 3 tablespoons cooking oil. Add milk mixture all at once to flour mixture. Stir lightly with a fork until dough forms. Form into a ball. On a lightly floured surface, slightly flatten dough.

Roll dough into a 12-inch circle. Ease pastry into a 9-inch pie plate. Trim pastry to 1/2 inch beyond edge of plate. Fold under extra pastry; crimp edge as desired.

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Elegant Strawberry French Flakey Crust Tart

Ingredients

1 teaspoon(s) salt
1 1/4 cup(s) ice water
3 1/2 cup(s) chilled all-purpose flour, plus more for dusting
1 pound(s) cold unsalted butter, cut into 1/2-inch pieces
1 cup(s) heavy cream
3 tablespoon(s) granulated sugar
1 tablespoon(s) Grand Marnier
1 pound(s) strawberries, thinly sliced
Confectioners' sugar, for dusting

To Make the Pastry: Stir the salt into the ice water until dissolved. In a food processor, combine the 3 1/2 cups of flour and the butter and pulse until the butter is the size of peas and evenly distributed in the flour. Make indentations in the flour mixture and drizzle in the water.

Pulse just until the flour is moistened. Scrape the mixture out onto a lightly floured work surface and quickly press and squeeze just until a shaggy, coarse dough forms. Flatten the dough into a disk, wrap in plastic and refrigerate for 30 minutes.

On a floured work surface, dust the top of the pastry with flour. Roll out to an 8-by-15-inch rectangle. Fold the rectangle into thirds like a letter, brushing off any excess flour. Roll it out to a rectangle and fold it again, dusting with more flour as necessary. **NOTE:** This adaptable crust can be topped with almost any seasonal fruit.

Cover and refrigerate for 30 minutes. Roll and fold 2 more times, refrigerating the pastry for 30 minutes in between. Refrigerate the pastry for 1 hour. Preheat the oven to 425°. Cut out a 10-inch round of parchment paper.

Line a large rimmed baking sheet with parchment. Divide the pastry in half; freeze half for another use. On a floured work surface, roll out the pastry 1/4 inch thick. Using a sharp knife and a 12-inch plate as a template, cut out a 12-inch round. Brush off any excess flour and transfer the pastry to the prepared baking sheet. **NOTE:** Top with the parchment round and a 10-inch cake pan; fill the pan with pie weights or dried beans.

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Bake the pastry in the middle of the oven for 10 minutes. Reduce the oven temperature to 375° and bake for about 35 minutes, until starting to brown around the edge. Remove the cake pan and parchment round and cover the edge of the pastry with foil.

Bake the pastry in the upper third of the oven for about 15 minutes longer, until the center of the round is lightly browned and crisp. Transfer the pastry to a rack to cool.

Assemble the Tart: In a large bowl, whip the cream to soft peaks. Add the granulated sugar and Grand Marnier and whip the cream until firm. Spread the whipped cream over the pastry and arrange the sliced strawberries on top. Dust the tart with confectioners' sugar, cut into wedges and serve.



Mini Strawberry Tartlets

Ingredients

17 1/2 ounces butter
3 1/4 cups flour
1 cup sugar
1 egg yolk

To make the shortbread: Preheat oven to 300 F. Rub in the butter, flour and sugar before using the egg yolk to bring together the dough. Take care not to overwork the pastry.

Roll out the shortbread then cut out 10 circles. Press the pastry circles into tart molds then bake for 20 minutes, or until golden brown and crisp. Remove from the oven and leave to cool.

For the filling:

4 1/2 cups strawberries
1/2 cup superfine sugar
20 ounces mascarpone
1/2 cup Confectioner's sugar, plus extra for dusting

To make the filling: Wash and hull the strawberries then cut in half lengthwise. Just before serving, toss the strawberries in the superfine sugar then use to fill the tarts. Finish with a quenelle of mascarpone and a dusting of Confectioner's sugar.