

Strawberries are a staple in many desserts.

They are a perfect fit for many different tastes, so it is usually a safe bet when preparing for a crowd.

It is hard to choose when faced with so many choices of desserts that feature strawberries in them, so with the words of many grandmas - "why choose!"

Strawberry Freezer Jam

Prep Time: 10 min.

Cook Time: 10 min.

Add'l Time: 1 day 10 min.

Total Time: 1 day 30 min.

Servings: 32

4 C. halved fresh strawberries
1-1/2 C. granulated sugar
1 (1.75 oz.) pkg. dry pectin
1/4 C. water

Crush strawberries using a potato masher in a large bowl. Drain strawberries through a fine mesh strainer; reserve juice for another use. Transfer 2 C. crushed strawberries to a large bowl (reserve any extra strawberries for another use); add sugar and stir until evenly combined. Let stand at room temperature for 10 min., stirring occasionally.

Meanwhile, stir pectin and water together in a small saucepan until combined. Bring to a boil over medium-high heat; boil, stirring constantly, until a thick paste forms and pectin is fully dissolved, about 2 min.

Stir boiling pectin-water mixture into strawberry mixture in large bowl; stir constantly for 3 min. To check if jam is set, coat back of a spoon with jam; run a finger through it. If jam remains separated, it is properly set. If jam runs back together, it is not set; stir until set, 3 more min. Pour into 2 sterilized pint-size jars or other storage containers, leaving a 1/2-inch space at the top to allow for expansion. Place tops on containers and leave at room temperature for 24 hours.

Place in refrigerator for at least 1 hour before serving or freeze until ready to use or up to 3 months.

Strawberries 'n' Cream Croissant Cups

Prep Time: 20 min.

Cook Time: 30 min.

Add'l Time: 35 min.

Total Time: 1 hr. 25 min.

Servings: 9

6 lg. stale croissants, cut into small cubes
1 C. diced fresh strawberries
1/2 (8 oz.) package cream cheese, softened
1/3 C. white sugar
1/4 C. milk
1 egg
1 tsp. vanilla extract
2 T. confectioners' sugar

Preheat oven to 350°F. Grease 9 cups of a muffin tin; place tin on a baking sheet.

Divide croissant cubes evenly among greased muffin cups. Press strawberries into and on top of the cubes.

Beat cream cheese, white sugar, milk, egg, and vanilla extract together in a large bowl until smooth. Pour over each muffin cup slowly until croissant cubes and strawberries are fully soaked.

Bake in the preheated oven until set and evenly browned, 30 to 40 min. Cool in the muffin tin for 5 minutes, then transfer to a wire rack to cool completely, about 30 min. Dust with confectioners' sugar before serving.

Strawberry Cake

Prep Time: 15 min.

Cook Time: 25 min.

Add'l Time: 10 min.

Total Time: 50 min.

Servings: 14

2 C. white sugar
1 C. butter, softened
1 (3 oz.) package strawberry flavored gelatin
4 lg. eggs at room temperature
2-3/4 C. sifted cake flour
2-1/2 tsp. baking powder
1 C. whole milk, room temperature
1/2 C. strawberry puree
1 T. vanilla extract

Preheat the oven to 350°F. Grease and flour two 9-inch round cake pans.

Beat sugar, butter, and dry strawberry gelatin together in a large bowl with an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition.

Combine flour and baking powder in a large bowl; stir into butter mixture alternately with milk.

Blend in strawberry puree and vanilla.

Divide batter evenly between the prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 25 to 30 min. Cool cakes on a wire rack for 10 min.; run a table knife around the edges to loosen. Invert carefully onto a serving plate or cooling rack to cool completely.

Note: you can make strawberry puree from frozen sweetened strawberries by blending them in a blender.

Strawberry Upside Down Cake

*Prep Time: 10 min.
Cook Time: 40 min.
Add'l Time: 15 min.
Total Time: 1 hr. 5 min.
Servings: 12*

2 C. crushed fresh strawberries
1 (6 oz.) package strawberry-flavored gelatin
3 C. miniature marshmallows
1 (15.25 oz.) package yellow cake mix
1 C. water
3 lg. eggs
1/3 C. vegetable oil

Preheat the oven to 350°F.

Spread crushed strawberries on the bottom of a 9x13-inch baking dish; sprinkle gelatin powder over strawberries, then top with mini marshmallows.

Combine cake mix, water, eggs, and oil in a large bowl; beat with an electric mixer on low speed until moistened. Increase speed to medium and beat for 2 minutes. Pour batter on top of marshmallows.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 40 to 50 min.

Cool cake in the pan for 15 min. Run a knife around edges, then turn out the cake onto a serving plate, strawberry side up. Store cake in the refrigerator.

Strawberry Ice Cream

*Prep Time: 10 min.
Add'l Time: 2 hrs. 45 min
Total Time: 2 hrs. 55 min.
Servings: 12*

12 oz. fresh strawberries, hulled
3/4 C. white sugar
2 C. heavy whipping cream
1 C. milk
1 tsp. vanilla extract
1 tiny pinch salt
2 drops red food coloring

Place strawberries and sugar in a blender and pulse until pureed; set aside to steep for 10 min.

Pour cream, milk, vanilla extract, and salt into strawberry mixture; blend until smooth and slightly thickened, 10 to 15 seconds. Whisk red food color into cream mixture.

Pour strawberry mixture into the container of an ice cream maker and process until thick according to the manufacturer's instructions.

Transfer ice cream to a sealable container, cover the ice cream with plastic wrap, seal the container, and freeze, 2 hours to overnight.

Strawberries & Cream Baileys® Poke Cake

*Prep Time: 15 min.
Cook Time: 25 min.
Add'l Time: 3 hrs.
Total Time: 3 hrs. 40 min.
Servings: 12*

Cake:

4 eggs, at room temperature
3/4 C. white sugar
1/4 C. strawberries and cream liqueur (such as Baileys®)
1 tsp. vanilla extract
1 C. all-purpose flour
1 tsp. baking powder
1/4 tsp. salt

Sauce:

1 (14 oz.) can sweetened condensed milk
1-1/2 C. strawberries and cream liqueur (such as Baileys®)

Topping:

1 C. heavy whipping cream
1/2 C. confectioners' sugar
3 T. strawberry-flavored gelatin mix
1 C. sliced fresh strawberries

Preheat the oven to 350°F. Coat an 11x7-inch baking pan with cooking spray.

Beat eggs in a bowl using an electric mixer until frothy. Add sugar and continue to beat until thick and creamy, 4 to 5 min. Add liqueur and vanilla extract; mix to combine. Add flour, baking powder, and salt and mix until just combined; do not overbeat. Pour batter into the prepared baking pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 22 to 25 min. Remove from oven and allow to cool, about 1 hour.

Combine sweetened condensed milk and liqueur in a bowl and stir until well combined. Poke holes throughout the cooled cake using a skewer or toothpick. Slowly pour sauce over the cake. Cover with aluminum foil and refrigerate until sauce is absorbed, at least 2 hours.

Beat cream in a chilled glass or metal bowl using an electric mixer until frothy. Add confectioners' sugar and gelatin mix gradually, continuing to beat topping until stiff peaks form.

Serve poke cake with whipped cream topping and sliced strawberries.

Strawberries and Cream Taco Cup

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Servings: 2

1/2 C. strawberries, hulled and sliced
1 tsp. white sugar
1 (6 in.) flour tortilla
1 tsp. butter, melted
1 tsp. cinnamon sugar, or to taste
10 chocolate candy melts
1 scoop vanilla ice cream
1 tsp. chocolate sprinkles

Preheat the oven to 400°F.

Stir strawberries and sugar together in a small bowl; set aside until needed.

Place tortilla inside a small oven-proof bowl so that it forms a cup. Brush the inside of the tortilla with melted butter; lightly sprinkle with cinnamon sugar.

Bake in the preheated oven until crisp, 10 to 12 min. Carefully remove from the bowl and cool on a wire rack.

Meanwhile, place candy melts in a single layer on a saucer. Microwave for about 1 min. Dip the top of the taco cup in the chocolate just so the edges are covered. Let cool.

Scoop ice cream into the taco cup. Top with strawberries and their juices. Garnish with chocolate sprinkles.

Strawberry Whipped Sensation

Prep Time: 20 min.

Add'l Time: 6 hrs.

Total Time: 6 hrs. 20 min.

Servings: 12

4 C. fresh strawberries, divided
1 (14 oz.) can sweetened condensed milk
1/4 C. lemon juice
1 (8 oz. tub) whipped topping, thawed, divided
8 chocolate sandwich cookies, finely chopped
1 T. butter, melted

Line a 9x5 inch loaf pan with foil, with ends of foil extending over the sides of the pan.

Mash 2 C. strawberries in a large bowl. Add condensed milk, lemon juice, and 2 C. whipped topping; mix well. Pour into prepared pan.

Mix chopped cookies and butter. Spoon over whipped topping mixture. Cover with ends of foil and gently press cookie mixture into whipped topping mixture. Freeze for 6 hours, or until firm.

Invert dessert onto a serving plate when ready to serve; remove pan and foil. Spread remaining whipped topping onto top and sides of dessert.

Slice remaining 2 C. strawberries; arrange over dessert. Store leftovers in the freezer.

Quote of the Week:

“The history of every country begins in the heart of a man or woman.”

~ Willa Cather (1873–1947), “O Pioneers!”