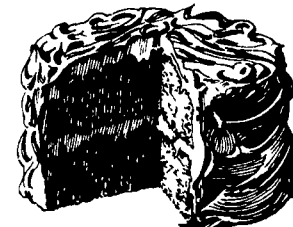


# Home On The Range



## 'Berry' Good Recipes For Strawberries

This week's "berry" warm weather results in plump, delicious strawberries.

Each of us have favorite recipes that have been handed down through our families. Just the thought of those recipes make our mouths water. But why limit our tastes to old favorites when there are so many new ways to make them?

When strawberry season is at its peak, cap off your meals with these tasty desserts from Lancaster Farming readers.

### STRAWBERRY SHORTCAKE

2½ cups flour  
3 teaspoons baking powder  
½ teaspoon salt  
2 eggs  
¾ cup sugar  
1 cup milk  
4 tablespoons butter, melted  
1 teaspoon vanilla

Sift dry ingredients. Beat eggs, add sugar, milk, and vanilla. Combine egg mixture with dry ingredients. Add melted butter and beat until thoroughly blended. Pour into 2 greased 8-inch cake pans. Bake at 375 degrees for 25 to 30 minutes. Serve with strawberries and whipped cream or strawberries and milk.

Kaye Marie Eby

### STRAWBERRY BOSTON CREAM PIE

Cake:

1½ cups flour  
1 cup sugar  
1½ teaspoons baking powder  
¼ teaspoon salt  
¼ cup milk  
½ cup shortening  
1 egg  
1 teaspoon vanilla

Mix ingredients and pour in a greased and floured 8-inch square or round pan. Bake at 350 degrees for 35 to 40 minutes.

Pudding:

½ cup sugar  
2 tablespoons cornstarch  
¼ teaspoon salt  
1½ cups milk  
2 egg yolks, slightly beaten  
2 teaspoons vanilla

Cook sugar, cornstarch, salt, and milk until thickened. Add one half mixture to egg yolks. Stir well. Add vanilla after pudding is removed from heat.

Cool cake and pudding. Split cake in half and put the pudding in the center. Cake may be placed in the original baking pan.

Top with:

1 pint strawberries mixed with strawberry glaze

Garnish with whipped cream.  
Mary Gehman  
Thompstontown

### RICH STRAWBERRY SHORTCAKE

2 cups flour  
2 tablespoons sugar  
4 teaspoons baking powder  
¼ teaspoon salt  
½ cup butter, softened  
1 egg, beaten  
½ cup light cream or milk  
Butter, softened

4 cups sweetened, sliced strawberries

Whipped cream or ice cream

Sift together flour, sugar, baking powder, and salt. Cut in butter until coarse and crumbly. Combine egg and cream with milk; add to flour mixture, stirring just until dough follows fork around bowl. On lightly floured surface, pat or roll dough to ¼-inch thickness. Add more flour if dough is too sticky. Cut with round cookie cutter. Bake on ungreased baking sheet in 450 degree oven for 8 to 10 minutes or until biscuits are done. Split biscuits and spread each half with butter, optional. Spoon berries between halves and over tops. Serve warm with whipped cream or ice cream.

Linda Beiler  
Ronks



Cool off with strawberry shortcake topped with real whipped cream.

### FOUR FRUIT COOLER

1½ cups frozen unsweetened strawberries  
½ of a 16-ounce package frozen unsweetened peach slices (2 cups)  
1 6-ounce can frozen lemonade concentrate  
½ cup cold water  
2 medium bananas, sliced

Thaw frozen fruit and lemonade concentrate. In a blender, combine all fruits, concentrate and water. Blend until smooth. Pour into pitcher. Stir in 2 cups cold water. Serve immediately over ice or chill in refrigerator. Stir before serving.

Jill Swavely  
Southeastern

### STRAWBERRY GLAZE PIE

1 9-inch pie shell, baked  
6 cups fresh strawberries, medium-size  
1 cup water  
¾ cup sugar  
3 tablespoons cornstarch  
Red food coloring

Wash berries, remove hulls. Crush one cup of the smaller berries and cook with the water for about 2 minutes. Drain well with sieve; reserve juice (discard berries). Add water as needed to make 1½ cups juice. In saucepan, combine sugar, and cornstarch. Stir in berry juice. Cook and stir over medium heat until thickened and clear. Stir in about 5 drops red food coloring. Spread about ¼ cup glaze mixture on bottom and sides of baked pastry shell. Arrange half of the whole berries in shell. Spoon half of remaining glaze carefully over berries, trying to coat each one. Arrange remaining berries on layer and spoon remaining glaze to coat each berry. Chill 3 to 4 hours. Garnish with whipped cream.

Cheryl Pinkerton  
Leonardtwn, MD

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### STRAWBERRY-BANANA SMOOTHIE

In a blender, combine:  
1 cup sliced strawberries  
½ cup sliced bananas  
1 cup orange juice  
¼ cup powdered milk  
Blend until smooth and creamy. Serves 2. Other fruit may be substituted for the berries. "Fruit Smoothies make a healthful breakfast or a creamy, refreshing snack or dessert.

Betty Biehl  
Mertztown

## Win One Of These Prizes



"Take a look at these prizes that you can win by sending in your favorite recipe using dairy products," says Lou Ann Good, Lancaster Farming staff writer. "Watch for a picture with more prizes in next week's issue."

Don't waste valuable time — send that recipe immediately. All dairy recipes must be postmarked by May 31 to be eligible for the Lancaster Farming Dairy Recipe Contest Drawing.

Be sure to include your name, address, and phone number with your recipe. If possible, include a picture and a few paragraphs telling us about your family.

Send your recipe to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, Ephrata, PA 17522.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

May	25-	Outdoor Cooking
June	1-	Celebrate Dairy Month
	8-	Make It With Cheese
	15-	Dairy Desserts