

## Strawberry Cobbler

- 4-5 cups fresh strawberries, sliced in quarters
- 1/4 cup granulated sugar
- 4 teaspoons cornstarch
- 4 teaspoons cold water
- 1/2 cup brown sugar
- 1/2 cup quick cooking oats
- 1/3 cup all-purpose flour
- 1/4 cup butter, softened

## Strawberry Banana Bread

- 4 very ripe bananas
- 1/3 cup melted butter
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1 egg, lightly beaten
- 1 tsp vanilla
- 1 tsp baking soda
- Pinch of salt
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 cup diced fresh strawberries

## Frozen Strawberries and Cream Dessert

- 1/4 cup pecans, toasted
- 4 whole graham crackers, broken into pieces
- 10 tablespoons butter, melted
- 1 cup all-purpose flour
- 1/3 cup brown sugar
- 2 egg whites
- 1/2 cup sugar
- 1 cup heavy whipping cream
- Juice from 1 lemon
- 4 oz. cream cheese, softened
- 2 cups strawberries, hulled and chopped

## Strawberry Vinaigrette

- 2 cups strawberries (I used fresh, but frozen may work)
- 2 T balsamic vinegar
- 1 T each red wine vinegar and lemon juice
- 1 garlic clove
- 1/4 tsp Dijon mustard

1. Combine strawberries and sugar in a medium saucepan. Let sit for 30 minutes with no heat. When time is up, stir strawberries and sugar then turn heat to medium for about 5 minutes. Combine cornstarch and cold water, making sure cornstarch is completely dissolved. Add cornstarch mixture to strawberries. Continue to heat until strawberries start to boil, stirring occasionally. Remove from heat.
2. Make the topping-combine remaining ingredients using a pastry blender, until all combined and mixture is crumbly.
3. Spoon strawberries into 4 small ramekins, top with crumb mixture. Place ramekins on a baking sheet (lined with parchment paper or a silicone baking mat.) Bake in a 350 degree oven for 25 minutes, until bubbly. Let sit 10 minutes before serving warm.

Preheat oven to 350 degrees. Mash bananas with a potato masher or fork. In a large bowl, mix butter into the mashed banana. Mix in the sugars, egg, and vanilla. Sprinkle the baking soda and salt over the mixture and mix in. Add the flours and mix to combine. Gently fold in the strawberries. Pour mixture into a buttered 4x8 inch loaf pan. Bake for 1 hour. Cool on a rack. Remove from pan and slice to serve.

1. Preheat oven to 325 degrees F. Coat an 8x8-inch square baking dish with cooking spray and set aside. In a food processor, combine the pecans and graham cracker pieces. Process until finely ground. Add the crumbs to a large bowl, along with the butter, flour and brown sugar. Mix well. Spread the crumbs evenly on a rimmed baking sheet lined with parchment paper. Bake in the preheated oven for 20 minutes, stirring once half way.
2. Meanwhile, in a medium bowl, combine egg whites and sugar. Using a hand-held mixer, mix on medium speed for 3 minutes. Add whipping cream and mix on medium speed for an additional 6 minutes. Add lemon juice and cream cheese and mix on low speed until creamy. Gently fold in strawberries with a spoon.
3. Press half of the crumb mixture into the bottom of the prepared baking dish. Top with strawberry-cream mixture, followed by the remaining crumbs. Cover with foil and freeze for a minimum of 3 hours before serving.

- In a small blender, combine all the ingredients and mix until smooth.

- Serve immediately, or store in an airtight container for up to 2 weeks. Enjoy!