

# IT'S <sup>Chocolate</sup> STRAWBERRY SHORTCAKE!



If you love strawberries and can't resist chocolate in any of its wonderful forms, this new dessert — destined to become a classic — was created especially for you. The tempting two-layer extravaganza features strawberries — sliced and sweetened — layered with luscious whipped topping on home-baked chocolate shortcake.

Our "from scratch" shortcake recipe contains all the familiar shortcake ingredients — plus 1/3 cup cocoa . . . and has all the tender, melt-in-your-mouth flavor of a traditional shortcake. Step-by-step recipe directions make preparation of the shortcake easy . . . and whipped topping makes last-minute assembly and service a snap.

To assure picture-pretty strawberries (for shortcake or any time they're served), wash, hull and slice as close to serving time as possible. Remember, strawberries are very perishable and need to be handled gently. So whether you select the berries at your local supermarket or pick them yourself at a nearby "U-Pick" farm, it's always a good idea to take them straight home. Store immediately in the refrigerator . . . in shallow containers to prevent crushing.

To freeze, combine 1/2 cup sugar with 2 pints strawberries; let stand 30 minutes, stirring occasionally. Spoon into container and place in freezer. Thaw at room temperature and serve — with a dollop of whipped topping — on ice cream, angel food cake, waffles or pancakes.

Frozen berries, thawed, are excellent as an ingredient in a "shake" or used in place of fresh berries for desserts such as Strawberry Romanoff Crepes (see recipe below). Both the crepes and the Bavarian Aux Strawberry — an almond flavored, cream cheese, whipped topping and strawberries molded dessert — are elegant spring and summer party fare.

## Plus More Fabulous Fresh Strawberry Desserts...

### CHOCOLATE STRAWBERRY SHORTCAKE

- |                            |   |
|----------------------------|---|
| 2 cups flour               | 1 cup milk                              |
| 1/4 cup sugar              | 2 pts. strawberries, sliced             |
| 1/4 cup cocoa              | 1/4 cup sugar                           |
| 1 tablespoon baking powder | 1 12-oz. container (4-1/2 cups)         |
| 1/2 teaspoon baking soda   | whipped topping with real cream, thawed |
| 1/2 teaspoon salt          | 2 tablespoons chocolate topping         |
| 1/2 cup margarine          |   |

Combine dry ingredients; cut in margarine until mixture resembles coarse crumbs. Add milk, mixing just until moistened. Spread batter evenly into two greased 8-inch layer pans. Bake at 400°, 15 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool.

Combine strawberries and sugar; let stand 10 minutes. Cover bottom shortcake layer with half of strawberry mixture and half of whipped topping. Top with second shortcake layer, remaining strawberry mixture and whipped topping. Drizzle with chocolate topping.

10 to 12 servings

### BAVARIAN AUX STRAWBERRY

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|-------------------------------------|---|
| 1 envelope unflavored gelatin       | 1/2 pt. strawberries, sliced            |
| 1/4 cup cold water                  | 1 8-oz. container (3 cups)              |
| 1 8-oz. pkg. cream cheese, softened | whipped topping with real cream, thawed |
| 1/4 cup sugar                       |   |
| 1/2 teaspoon almond extract         | 1-1/2 pts. strawberries, sliced         |
| Dash of salt                        | 1/4 cup sugar                           |
| 1/2 cup milk                        | 1/8 cup sliced almonds, toasted         |

Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese, sugar, extract and salt, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and milk, mixing until whipped. Fold in strawberries and whipped topping. Pour into lightly oiled 1-quart mold. Chill until firm. To serve, unmold dessert on serving platter; surround with strawberry mixture.

6 to 8 servings

### STRAWBERRY ROMANOFF CREPES

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|-------------------------------|--------------------------------------|
| 3 eggs, beaten                | 1/2 cup sour cream                   |
| 2/3 cup flour                 | 2 cups thawed whipped                |
| 1/2 teaspoon salt             | topping with real cream              |
| 3/4 cup milk                  | 2 pts. strawberries, sliced          |
| 1 teaspoon grated orange rind | 2 tablespoons sugar                  |
|                               | 1 tablespoon orange flavored liqueur |

Combine eggs, flour, salt, milk and rind; beat until smooth. Let stand 30 minutes. For each crepe, pour 1/4 cup batter onto hot, lightly greased 8-inch skillet or crepe pan. Cook on one side only until underside is lightly browned. Cool.

Combine sour cream and whipped topping. Roll up crepe with 1/3 cup sour cream mixture; roll up. Combine remaining ingredients. Bake 10 minutes. To serve, top crepes with strawberry mixture.

8 servings

Variation: Substitute orange juice for orange flavored liqueur.

### HOW TO PICK STRAWBERRIES

- Strawberry picking is easy. "U-Pick" strawberry farms is easy and it's fun! For information about strawberry farms near you, contact your local U.S. Government Agricultural Extension Agent.
- To be sure you get the best of the best, strawberry growers recommend that you pick strawberries in the early morning when you can pick the fruit, still cool with morning dew on them.
- Strawberries are ready to pick when they are plump, juicy and ready-to-eat. So pick all the red ones you can find.
- Strawberries are best when picked.
- When you pick strawberries, leave the stem on each berry.
- Strawberries should be left to ripen on the plant for a few more days.
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