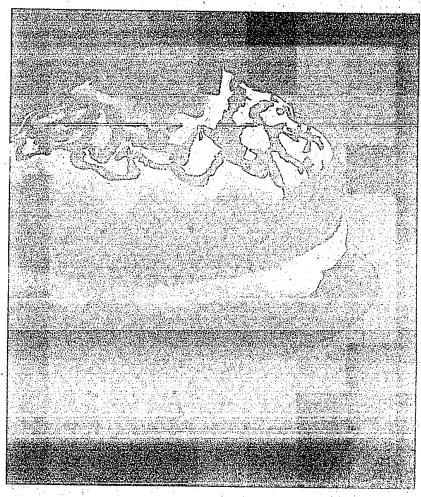
BERRY SHORTC



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

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 your-self 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 toom 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 sum-

Plus More Fabulous Fresh Strawberry Desserts...

CHOCOLATE STRAWBERRY SHORTCAKE

- 2 cups flour 1/3 cup sugar 1/4 cup cocoa

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

Combine dry ingredients; cut in margarine until mixture resembles coatre crimbs. Add milk, mixing just until moistened. Spread batter evenly infective greased to inch layer pans. Bake at 400°, 15 minutes or until wooden pick insertied in cantel comes cut clean. Cool 10 minutes; remove from pans. Cool.

Clean. Cool to minutes; remove from pans. Cool.

Combine strawberries and sugar, let stand 10 minutes. Cover bottom enortcase layor
with half of strawberry mixture and half of whipped topping. Tap with except direct
cake layer, remaining strawberry mixture and whipped topping. Drzzts with chocollate

topping. 10 to 12 servings

BAVARIAN AUX STRAWBERRY

- 1 envelope unflavored gelatin 1/4 cup cold water 1 8-oz. pkg. cream cheese, softened
- 1/4 cup augar 1/2 teaspoon almond extract Dash of salt 1/2 cup milk
- 1/2 pt./kliriwberries.eliced 1 8-52 container (3 cups) whiched tophing with real creating thawed
- 1-1/2 pts glrawbenies slices. 1/4 cup suger 1/6 cup alternat almonds, re

Soften gelatin in water, attrover low heat their units of Combines their sone of sugar, extract and saft, mixing at medium soise on Street with advanced saft priviled. Gradually add gelatin and milk, mixing until blenned; fold he share problems and subsept topping. Pour into lightly offed 1-quart resid chill only firm.

Combine remaining ingredients, let stand 10 minutes to gerre avancial dessers are serving platter; surround with strawberry mixture.

STRAWBERRY ROMANOFF CREPES

- 3 aggs, beaten 2/3 cup flour 1/2 teaspoon salt 3/4-cup milk

- 1 teaspoon grated orange rind:
- 1/2, cup sour cream
 - cups thawed whipped topping with real cream pts. strawberries, sliced tablespoons sugar
 - tablespoon orange flavored liqueur

Combine eggs, flour, salt, milk and rind, best un each chebe, pour 1/4 cup batter onto hou, seed Conk on one side only until underside as a seed Lismosth, Let stand 30 minutes. For tegreased a inch skillet or crepe pan.

Combine sour gream and whipped suppli mixture; roll tip: Combine remaining orders with alreading try ultiture 2.22 B servings.

Verlation: Substitute of Suger Julion Full printing flavored liqueur.

crepe with 1/3 cup sour cream

HOW TO MUSE STRAVBERRIES

entropy many is seen to the first time to the seen and it's fund for all on the first time to the seen and it's fund for all on the first time to the seen all on the seen all

stry growers recommend that you wu can pick the fruit, still cool with

The first section of the control of

and con't leave them in a hot car.