Yummy Strawberry Desserts…

A strawberry dessert contest was held at the Grange's June meeting, providing many tasty treats to satisfy our sweet tooth. If you weren't there, you missed a great evening.   The first place recipes are shared here so you can enjoy the desserts, too.

Youth Winners: (left to right) 1st place – Leanna Bassler;   2nd & 3rd places – Brady Bassler

Leanna's Strawberry Cheese Pie

8 oz. cream cheese
¼ cup sugar
8 oz. container of whipped topping
1-12/ quart strawberries
Strawberry glaze
Graham cracker crust

Mix cream cheese and sugar well. Dice 1 cup strawberries. Stir diced berries, whipped topping and cream cheese-sugar mixture together. Spoon into crust and refrigerate at least one hour or until set. Cut remaining strawberries in half and arrange on top of pie. Top with glaze.

Doug's Strawberry Cloud

Make in three layers:

Layer 1:
2 cups very finely crushed pretzels
½ cup granulated sugar
½ cup shredded coconut
1 stick butter or margarine, melted

Mix ingredients and press into one 9" X 13" cake pan or two 10" pie pans.   Bake at 375 degrees for 10 minutes or until golden brown.   Cool.

Layer 2:
1 – 6 oz. package of strawberry jello
½ cup boiling water
¼ cup lemon juice
2-1/2 cups fresh strawberries, sliced and lightly sugared (frozen berries may be substituted)

Dissolve jello in boiling water.   Add lemon juice and strawberries, stirring to combine. Cool in refrigerator until it starts to thicken.   Pour over cooled crust.   Refrigerate until jello layer is set.

Layer 3:
1 – 8 oz. package of cream cheese, softened
1 cup granulated sugar
2 tablespoons lemon juice
1 small container of whipped topping

Beat cream cheese, sugar and lemon juice until smooth.   Mix in whipped topping.   Pile on top of fruit layer.   Garnish with additional coconut and fresh strawberries, if desired.

Adult Winners: (left to right) 1st place – Doug Bonsall;   2nd place – Olga Brookhart;   3rd place – Natalie Fritz