



## 2012 State Farmers Market Strawberry Dessert Contest

### **First Place Winner**

### ***“Strawberry Trifle”***

***By: Margaret Hicks, Clayton, NC***

#### **Ingredients**

- 1 – cup cold milk
- 1 – cup (8 oz) sour cream
- 1 – package (3.4 oz) instant Vanilla Pudding Mix
- 2 – cups heavy whipping cream (whipped)
- 8 – cups cubed angel food cake
- 4 – cups sliced strawberries

In a large bowl, beat milk, sourcream, and pudding mix on low speed until thickened. Fold in whipped cream. Place half of cake cubes in 3 qt. glass bowl. Arrange a third of strawberries around sides of bowl and over cake. Top with half of pudding mix. Repeat layers once. Top with remaining strawberries.

Refrigerate for 2 hours before serving.

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### **Second Place Winner**

### ***“Strawberry Tiramisu”***

***By: Lisa Raschke, Raleigh, NC***

#### **Ingredients**

(Serves 8-10)

- 2 cups sugar
- 1 vanilla bean
- 6 cups fresh strawberries, washed and hulled
- ¼ cup water
- 1 8 oz. container or mascarpone or cream cheese
- 1 pint whipping cream
- 2 packages of ladyfingers (40 ladyfingers total)

Put the sugar and vanilla bean in a food processor and blend until the vanilla bean is in fine pieces and incorporated throughout the sugar.

Combine 4 cups of strawberries, water, and ½ cup of the vanilla sugar (more or less depending on the ripeness of the berries) in a medium sized sauce pan and heat over medium heat. Bring mixture to a boil and reduce the heat to medium low, simmering the berries for 10-15 minutes (it should look like a thick sauce when you are finished). Refrigerate. These two steps can be done up to a day or two in advance.

**Second Place Winner**    ***“Strawberry Tiramisu” (Continued)***  
***By: Lisa Raschke, Raleigh, NC***

Combine the mascarpone (or cream cheese) in a medium sized bowl and add ½ cup of the vanilla sugar. Whisk until well combined. Combine whipping cream and ½ cup of the vanilla sugar in a separate bowl and whisk until you get soft peaks. I like to just whisk it by hand, but you can use a mixer to speed up the process. Gently combine the mascarpone and the whipped cream until they just come together. You can use the folding technique or a whisk.

Slice remaining two cups of strawberries. Layer 1/3 of the strawberry sauce into a dish of your choice. You can really use any dish you like, even a trifle dish. I used an oval shaped gratin dish because I thought it was fun, but a lasagna pan is probably the easiest. Then layer half of the ladyfingers. Add another 1/3 of the strawberry sauce, ½ of the cream mixture, and half of the sliced strawberries. Repeat the layers; ladyfingers, strawberry sauce, cream mixture, and sliced strawberries. Cover with saran wrap and refrigerate overnight. Serve and enjoy!

Note: You will have some leftover vanilla sugar, depending on the ripeness of your berries. You can use it in your coffee, over oatmeal, or over more berries.

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**Third Place Winner**    ***“Strawberry-Lemon Shortcakes”***  
***Kristina G. Harris, Raleigh, NC***

Ingredients

9 ounces (about 2 cups) flour  
¼ cup sugar  
1 Tablespoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
6 Tablespoons chilled butter, cut into small pieces  
1 ¼ cups buttermilk  
1 Tablespoon grated lemon rind

½ cup flour  
1 Tablespoon butter, melted  
1 Tablespoon turbinado sugar

4 cups sliced strawberries  
¼ cup sugar  
1 Tablespoon fresh lemon juice

1 cup heavy cream  
1 Tablespoons powdered sugar  
¼ teaspoon vanilla

1. Preheat oven to 425 degrees. Spray a 9-inch baking pan with cooking spray.
2. Combine flour, ¼ cup sugar, baking powder, baking soda and salt in large bowl. Cut in butter with pastry blender until mixture resembles coarse meal. Combine the buttermilk and lemon

rind; add to flour mixture, tossing gently with fork to combine. (Dough will be wet and about the texture of cottage cheese).

3. Place ½ cup flour in shallow dish. Scoop 10 equal dough portions into flour. Gently shape each portion into a round by tossing in flour to help shape the dough. Arrange in prepared pan. Brush the dough with melted butter and sprinkle with turbinado sugar.
4. Bake for 22 minutes or until the shortcakes are lightly browned. Cool in pan on wire rack for 10 minutes. Remove from pan and cool on wire rack.
5. Combine berries, ¼ cup sugar, and lemon juice, toss to coat. Let stand for 15 minutes.
6. Prepare whipped cream: In a chilled small mixing bowl and with chilled beaters, beat cream until it begins to thicken. Add confectioner's sugar and vanilla; beat until soft peaks form.
7. Split each shortcake in half; spoon about 1/3 cup strawberry mixture on bottom half. Top with whipped cream and top of shortcake.

Yield 10

Source: Cooking Light Magazine

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**HONORABLE MENTION**

***"Strawberry-Berry Cobbler"***

***Cheri Szcodronski, Pittsboro, NC***

Preheat oven to 400 degrees.

**FILLING:**

2 cups strawberries

2 cups blackberries

2/3 cup sugar

1 ½ Tablespoon cornstarch

Dash of salt

Mix sugar, cornstarch, and salt. Toss berries in sugar mixture. Spoon into 9x9 glass baking dish. Cover with crumble topping.

**CRUMBLE TOPPING:**

¾ cup flour

¼ cup brown sugar

½ cup oats

1 tsp cinnamon

¼ cup butter, cut into small pieces

Mix flour, brown sugar, oats, and cinnamon. Add to food processor. Add butter and use on/off turns to cut in butter until mixture resembles coarse meal. Sprinkle on top of berry filling.

Bake at 400 degrees for 55 minutes or until topping is golden brown and filling is bubbling. Cover loosely with aluminum foil if topping browns too quickly. Serve warm with ice cream. Refrigerate leftovers. Makes 12 servings.