

Chai Strawberry Bread with Strawberry Mascarpone Spread

First Place Winner – Strawberry Dessert Contest 2013
Deborah Whitmire, Cary, NC



- Puree in food processor or blender. Set aside.** 2 c. fresh strawberries (rinsed and hulled)
1 T. lemon juice
1 bag spiced chai decaffeinated tea, opened
- Stir together in a large bowl.** 4 eggs, beaten
1 ½ c. sugar
1 tsp. vanilla extract
- Sprinkle flour over berries & zest.
Save as last ingredient.** 1/8 c. plain flour
2 c. chopped fresh strawberries (rinsed & hulled)
1 tsp. lemon zest
- Stir together dry ingredients.** 3 c. plain flour
1 tsp. baking soda
1 tsp. salt

- Preheat oven to 350 degrees.
 - Grease and flour.
 - Pour the pureed strawberry and tea mixture into the large bowl of wet ingredients.
 - Add the dry ingredients to the wet ingredients, stirring until just combined.
 - Gently fold in the chopped/floured strawberry mixture.
 - Divide batter between 2 greased and floured loaf pans or a bundt pan. (Can use either 2 – 8 x 4 or 1 – 9x5 and 1 – 8x4 loaf pans)
 - Bake at 350 degrees for 45-60 minutes until toothpick comes out clean. (Will slice easier the next day. Keep on counter overnight.)
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To make the spread:

8 oz. mascarpone, softened
½ c. fresh strawberries, rinsed & hulled
¼ c. sugar
1 T. lemon juice
1 tsp. lemon zest
1/8 t. vanilla

Mix all ingredients in a food processor until well-combined. Store in refrigerator.

Adapted this recipe from the 1984 LWML of St. Stephens Lutheran Church (Mo. Synad) Hickory, NC Cookbook

Strawberry-Pretzel Icebox Pie

Second Place Winner – Strawberry Dessert Contest 2013

Kristina G. Harris, Raleigh, NC



2 c. finely crushed pretzel sticks
¼ cup butter, melted
¼ cup firmly packed light brown sugar

2 cups sliced fresh strawberries
1 (14-oz) can sweetened condensed milk
4 oz. cream cheese, softened
4 Tbsp. plus 1 tsp. strawberry gelatin (1/2 (3 oz) package)

2 cups heavy whipping cream, divided
1/3 cup granulated sugar

1. Preheat oven to 350 degrees. Stir together first 3 ingredients, firmly press on bottom, up sides, and onto lip of lightly greased 10-inch pie plate. Bake 10-12 minutes or until lightly browned. Remove from oven to a wire rack, and cool completely (about 30 minutes).
2. Process strawberries in a food processor until finely chopped, stopping to scrape down sides as needed.
3. Beat condensed milk, cream cheese, and gelatin at medium speed with an electric mixer until smooth. Add strawberries, beat at low speed just until blended.
4. Beat ¾ cup whipping cream at high speed until soft peak forms; gently fold whipped cream into strawberry mixture. Spoon into prepared crust. Cover and freeze 8 to 12 hours or until firm.
5. Beat remaining 1 ¼ cups whipping cream at high speed until foamy; gradually add granulated sugar, beating until soft peaks form. Spread over pie. Freeze 1 hour or until whipped cream is firm.

Serves 8

Source: *Southern Living Magazine*