

# DeGroot's Strawberries

## Easy

### Supreme Strawberry Topping

- 1 pint strawberries, cleaned and stemmed
- 1/3 cup white sugar
- 1 teaspoon vanilla

Cut the strawberries in half. Set 1/3 aside, in a saucepan over medium high heat, combine 2/3 strawberries, sugar and vanilla. Cook, whisking occasionally to break up pieces, until sauce thickens, about 5 minutes. Remove from heat. After cooking, combine all strawberries back together for your topping. Store in refrigerator.

### Strawberry Yogurt Trifle

- 5 cups cubed angel food cake
- 1 (8 ounce) container vanilla yogurt
- 1 cup whipped topping, divided
- 3 cups sliced fresh strawberries
- 1 tablespoon flaked coconut, toasted

Place cake cubes in a 2-qt. bowl. Combine the yogurt and 3/4 cup whipped topping; spoon over the cake. Top with the strawberries and remaining whipped topping. Sprinkle with coconut.

### Marshmallow Dip

- 1, 8 oz. cream cheese, softened
- 1 jar marshmallow cream

Beat together, add 2 drops lemon juice. Dip whole berries and enjoy. Store in refrigerator.

### Lemon Cream

- 1/2 whipping cream
- 1/4 cup sifted powdered sugar
- 1/2 cup lemon low-fat yogurt

In a chilled mixing bowl beat whipping cream and sugar just until soft peaks form. By hand, fold in yogurt. Serve immediately, or refrigerate, covered, for up to 4 hours. Makes 1 1/3 cups.

### Strawberry Twinkie Cake

- 4 cups sliced fresh strawberries
- 1 batch Supreme Strawberry Topping
- 16 Twinkies
- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 ounce) container frozen whipped topping, thawed

Combine strawberries and glaze in a small bowl. Slice 8 Twinkies in half lengthwise, and place a single layer over the bottom of a 9 x 13 inch dish. In a mixing bowl, beat cream cheese and condensed milk until smooth. Fold in whipped topping, and spread mixture over Twinkies. Slice the last 8 Twinkies in half and place in a layer over cream cheese mixture. Spoon berries over cream cheese mixture. Cover and chill 30 minutes or more. Refrigerate leftovers.