



Strawberry Season

Strawberry Danish Tarts

A pastry-like buttery crumb with the zing of lemon peel

Makes 24 Tarts

Ingredients

- 5-3/4 cups all-purpose flour
- 1/3 cup sugar
- 1 envelope Fleischmann's RapidRise Yeast
- 2 tablespoons cornstarch
- 1/2 teaspoon grated lemon peel
- 1 teaspoon salt
- 1 cup milk
- 1/4 cup water
- 1 cup butter or margarine
- 1 large egg
- Strawberry Filling (recipe follows)
- Powdered Sugar

Directions

In a large bowl, combine 2 cups flour, sugar, undissolved yeast, cornstarch, lemon peel, and salt. Heat milk, water, and butter until very warm (120°F to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in re-

maining flour to make a stiff batter. Cover tightly with plastic wrap; refrigerate 2 to 24 hours. Remove dough from refrigerator; roll on lightly floured surface to 1/4-inch thickness. With a 3-inch cookie cutter, cut 24 circles; place on ungreased baking sheets. From remaining dough, using a 3-inch doughnut cutter, cut 24 circles and place on top of rounds. Cover; let rise in warm, draft-free place until almost doubled in size, about 45 minutes.

Bake at 375°F for 10 minutes. Spoon Strawberry Filling into center of tarts. Return to oven; bake additional 5 minutes or until evenly

golden. Remove from baking sheets; cool on wire rack. Sprinkle generously with powdered sugar.

Nutrition Information Per Serving:

Serving Size: one tart
Serving Weight: 2.6 ounces
 Calories: 210
 Total Fat: 9 g
 Saturated Fat: 5 g
 Cholesterol: 40 mg
 Sodium: 190 mg
 Carbohydrates: 28 g
 Dietary Fiber: 1 g
 Sugars: 5 g
 Protein: 4 g

Strawberry Filling: In a saucepan, combine 1 (10-ounce) package frozen strawberries in heavy syrup, thawed and 1 tablespoon cornstarch. Cook over medium heat, stirring constantly, until mixture clears and comes to a boil, about 2 to 3 minutes. Remove from heat; let cool.



Its unique construction creates a "cup" for a generous dollop of sweet filling.



Fresh spongy, light cake with a flavor reminiscent of sponge cake, only lighter.

Fresh Shortcake for Strawberries

After trying this recipe, store-bought shortcake may never again measure up

Makes One (9-inch) Shortcake

Ingredients

- 3/4 cup warm water (100°F to 110°F)
- 1 envelope Fleischmann's Active Dry Yeast
- 1 tablespoon sugar
- 2 cups all-purpose flour
- 1/2 cup butter or margarine, softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract

- 1 teaspoon salt
- Fresh sliced strawberries
- Whipped cream

Directions

Place warm water in large bowl. Stir in yeast and 1 tablespoon sugar. Add 1 cup flour; stir until smooth. Cover; let rise in warm, draft-free place for 30 minutes. Using electric mixer, cream butter and 1 cup sugar until light. Add eggs, vanilla and salt; beat 2 min-

utes at high speed. Stir in yeast mixture and remaining flour. Pour into greased 9-inch round pan. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350°F for 25 to 30 minutes or until done. Cool 5 minutes in pan on wire rack; invert onto wire rack to complete cooling. To serve, cut into wedges; top with strawberries and whipped cream.

Nutrition Information Per Serving:

Serving Size: 1 slice (1/12 of recipe)
Serving Weight: 2.6 ounces
 Calories: 230
 Total Fat: 9 g
 Saturated Fat: 5 g
 Cholesterol: 55 mg
 Sodium: 280 mg
 Carbohydrates: 34 g
 Dietary Fiber: <1 g
 Sugars: 18 g
 Protein: 3 g



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