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Strawberry Freezer Jam

2 cups fresh strawberries 4 cups sugar 1 pkg Fruit Pectin (Sure-Jell)

Rinse fresh strawberries, draining off excess water. Remove and discard stems. Crush berries while stirring in sugar. Let stand for 10 minutes, stirring occasionally. Mix water and fruit pectin in small saucepan. Bring water and pectin to a boil on high heat, stirring constantly for 1 minute. Add water and pectin to fruit and sugar mix while stirring for 3 minutes until sugar is dissolved. Pour mixture into desired storage containers. Cover containers immediately. Let stand at room temperature for 24 hours. Jam is ready to enjoy. The jam will hold in your refrigerator for up to 3 weeks and will freeze for up to a year. This simple recipe is so delicious!

Strawberry Pie

1 ½ cups sugar ¼ cup cornstarch 1 ½ cups water ¼ tsp salt 1 Tbsp butter
1 pkg strawberry jello 1 qt strawberries 1 baked pie shell

In a pot over medium heat, combine sugar, cornstarch and water. Heat until thick (stir often to avoid lumps). Remove from heat and add salt, butter and dry jello. Stir often, until dissolved. Cool, add berries and pour into baked pie shell. Allow to set in refrigerator until ready to use.

“Strawberry Shortcake” Cake Recipe

CAKE

1 ½ cups flour 3 Tbsp cornstarch ½ tsp salt 1 tsp baking soda
9 Tbsp unsalted butter, softened 1 ½ cups sugar 3 whole large eggs
½ cup sour cream, room temperature 1 tsp vanilla

ICING

½ lbs. cream cheese, room temperature 2 sticks unsalted butter 1 ½ lbs. powdered sugar, sifted
1 tsp vanilla 1 lb. strawberries

Sift together flour, salt, baking soda and corn starch. Cream 9 tablespoons butter with sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add sour cream and vanilla and mix until combined. Add sifted dry ingredients and mix on low speed until just barely combined. Pour into greased and floured 8-inch cake pan. Be sure to use a cake pan that's at least 2 inches deep! Before baking, the batter should not fill the pan more than halfway. Bake at 350°F for 45 to 50 minutes, or until no longer jiggly. Remove from cake pan as soon as you pull it out of the oven, and place on a cooling rack and allow to cool completely. Hull strawberries and slice them in half from bottom to top. Place into bowl and sprinkle with 3 tablespoons sugar. Stir together and let sit for 30 minutes. After 30 minutes, mash the strawberries in two batches. Sprinkle each half with 1 tablespoon sugar and allow to sit for another 30 minutes. **Make icing:** combine cream cheese, 2 sticks butter, sifted powdered sugar, vanilla and dash of salt in a mixing bowl. Mix until very light and fluffy. Slice cake in half through the middle. Spread strawberries evenly over each half (cut side up), pouring on all the juices. Place cake halves into the freezer for five minutes, just to make icing easier. Remove from freezer. Use a little less than 1/3 of the icing to spread over top of strawberries on bottom layer. Place second layer on top. Add half of remaining icing to top, spreading evenly, then spread the remaining 1/3 cup around sides. Leave plain or garnish with strawberry halves.

IMPORTANT: Cake is best when served slightly cool. The butter content in the icing will cause it to soften at room temperature. For best results, store in the fridge!