

♥ Valentine's Day Delights ♥

A Berry-Sweet Surprise For Your Sweetheart

(NAPS)—What better fruit to sum up love's sweet delights than the luscious, ripe, red strawberry?

There are many ways to serve this delectable fruit to the object of your affections, but few so sweetly satisfying as a Sweetheart Berry Pie. In this love potion of a dessert, a satisfyingly sugary strawberry mixture is decorated with delicious white chocolate hearts.

Sweetheart Berry Pie

You Will Need:

For the pie

- 2 cups fresh strawberries, plus 18 strawberries**
- ½ cup sugar**
- 3 tablespoons cornstarch**
- ½ cup water**
- 2 tablespoons fresh lemon juice**
- 1 prepared frozen 9-inch pie crust, thawed and baked in a tart pan according to package directions**

For the decorations

- 3 ounces white chocolate morsels**
- red food coloring**
- orange peel**

Making the pie:

- 1. Using a knife, carefully hull the strawberries, then slice them in half.**
- 2. In a medium saucepan, combine sugar and cornstarch; mix well. Add 2 cups strawberries. Using a potato masher or a fork, mash strawberries coarsely.**
- 3. Add water and lemon juice. Bring mixture to a simmer over medium heat, stirring constantly, until thickened, about 8 minutes. Remove from heat; cool completely.**



Innovative yet easy-to-follow recipes such as this luscious strawberry pie may be found at www.creativecookskitchen.com.

- 4. Remove cooled crust from tart pan and spoon berry mixture into crust. Arrange remaining strawberries in concentric circles over the filling.**

Making the decorations

- 1. In the top of a double boiler set over simmering, not boiling, water, melt chocolate. Pour onto a cookie sheet and smooth to a ⅛-inch thickness.**
- 2. Using a toothpick, apply dots of red food coloring over white chocolate, then swirl through chocolate to achieve a marbled effect.**
- 3. Let cool until chocolate is set, but not hard. Using a cookie cutter, press 3 heart shapes. Refrigerate until chocolate is hard. Remove hearts and place on top of pie. Garnish with orange peel.**

This simple recipe was created by Creative Cook's Kitchen, which specializes in easy-to-follow recipes. To obtain a free 10-day trial, call 1-800-566-4554. Or visit www.creativecookskitchen.com.