

Delicious Fruit Dishes

Celebrate The Season With Strawberries

(NAPSA)—Fresh strawberries—that bright red, oh-so-sweet fruit—symbolize the warm-weather season. Although cultivated and sold throughout the world, strawberries are particularly popular among Americans, evidenced by the 94 percent of U.S. households who regularly eat them.

There's good reason for this love affair with the heart-shaped fruit. A versatile treat, strawberries are tasty all by themselves and absolutely irresistible when paired with other fruits, sumptuous cakes or real whipped cream.

Create a quick and simple version of the classic berry dessert—strawberry shortcake—in just minutes with a little help from Reddi-wip® real whipped cream and Entenmann's® moist and delicious Loaf Cake. Or, whip up a Berry Pink Smoothie for a refreshing, no-fuss treat.

Strawberry Shortcut Makes 7 servings

- 1 Entenmann's® Loaf Cake, cut into 14 slices
- 3 cups sliced, fresh strawberries
- 1 can Reddi-wip real whipped cream

Place seven Entenmann's® Loaf Cake slices on individual dessert plates. Spoon strawberries over each cake slice.



Why bake dessert when you can whip up a winning combination in just minutes?

Repeat layers, top with Reddi-wip real whipped cream. Garnish as desired. Serve immediately.

Berry Pink Smoothie Makes 2 servings

- ½ cup orange juice
- 1 cup fresh strawberries
- 1 cup plain, vanilla or strawberry yogurt
- 1 cup ice cubes or crushed ice
- 1 can Reddi-wip real whipped cream

Place all ingredients in the order listed into blender container. Cover and blend on high until thick and slushy. Pour into two tall glasses. Top with Reddi-wip real whipped cream; garnish with

Fresh Strawberry Fun Facts and Tips From Reddi-wip®

- Strawberries have been cultivated in America since about 1835.
- California and Florida are the nation's leading strawberry-producing areas.
- If picking your own strawberries, go early in the morning or late in the day when the fruit is cool.
- Strawberries are best used within two to three days of picking. Store uncovered or loosely covered, preferably in the refrigerator crisper.
- Look for plump, bright red fruit. Attached caps should be green and fresh looking.
- Don't wash strawberries until just before serving. To keep them from absorbing large quantities of water, hull *after* washing.

a fresh strawberry and serve immediately.

Enjoy other easy and delicious recipes, plus receive a 35-cent coupon toward the purchase of a can of Reddi-wip real whipped cream, in the *Shake Up Your Recipes* booklet from Reddi-wip. For a free copy, send a stamped, self-addressed #10 business-sized envelope to: *Shake Up Your Recipes Cookbook Offer*, P.O. Box 5524, Dept. P, Riverton, NJ 08077-0806. Allow six to eight weeks for delivery. Also, visit www.reddi-wip.com for more fresh recipe ideas.