**A close up of a necklace

Description automatically generatedStrawberry Pretzel Salad**

2 cups crushed pretzels

¾ cup butter, melted

3 Tbsp white sugar

1 (8 oz) package cream cheese, softened

1 cup white sugar

1 (8 oz) frozen whipped topping, thawed

2 (3 oz) package strawberry gelatin

2 cups boiling water

4 cups fresh WHFF strawberries, washed, hulled and sliced

Preheat oven to 400. Stir together crushed pretzels, melted butter & 3 Tbsp of sugar; mix well and press mixture into the bottom of a 9X13 baking dish. Bake 8 – 10 minutes until set. Set aside to cool.

In a large mixing bowl, cream together cream cheese & 1 cup sugar. Fold in whipped topping. Spread mixture on cooled crust.

Dissolve gelatin in boiling water. Stir in fresh WHFF strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour over cream cheese layer. Refrigerate until set, about 4 – 6 hours. To serve, cut into squares and enjoy.

**Strawberry Fluff**

2 (3 oz) package strawberry gelatin

1 (16 oz) package cottage cheese

1 (8 oz) frozen whipped topping, thawed

1 (20 oz) can crushed pineapple, drained

2 cups fresh WHFF strawberries, washed, hulled and sliced

In a large mixing bowl, combine gelatin (dry powder), cottage cheese, whipped topping and crushed pineapple. Mix well, refrigerate until chilled. Prior to serving, layer fluff with fresh strawberries in a glass serving dish. Enjoy.

**Chocolate Covered Strawberries**

16 ounces milk chocolate chips

2 Tbsp shortening

1 quart WHFF strawberries

In a double boiler, melt chocolate chips and shortening, stirring occasionally until smooth (do not burn). Using toothpicks, hold strawberries by toothpicks and dip into the melted chocolate mixture.

Set dipped berries on wax or contact paper & chill until hardened. Enjoy.

**Strawberry Banana Smoothie**

6 strawberries, washed & hulled

1 banana, peeled

½ cup milk

½ cup vanilla yogurt

4 – 6 ice cubes

In a blender, combine strawberries, banana, milk, yogurt, and ice. Blend until smooth and creamy. Pour into a glass and serve.