

the ELK'S COOKBOOK

EASY STRAWBERRY FILLING & TOPPING

By Gabi Strickland Walker. Gabi is the creator and editor of Walker Mtn. Eats Facebook group, where she shares her delicious recipes which are tried-and-true tested on her husband, Gar, her girls, and her family, church family, and friends.



Simple to make and absolutely delicious, this strawberry filling is as versatile as it is irresistible. I whipped it up as a topping for a no-bake cheesecake for our Valentine's Day dinner, and it was an instant hit. In fact, it was so good that "Low" kept sneaking spoonfuls straight from the pot—I finally had to put a stop to it so we'd still have some left for dessert! This recipe is a wonderful way to use strawberries, whether

fresh or frozen. It doubles beautifully as a quick jam for biscuits or waffles at brunch, an ice cream topping, or even a sweet dip for pretzels. And don't overlook it warm, straight off the stove, spooned over ice cream—pure comfort in a bowl. With so many delicious uses, this easy strawberry treat is one you'll find yourself making again and again. Best of all, it can be frozen and saved for later, making it just as convenient as it is tasty. 



Recipe:

EASY STRAWBERRY FILLING & TOPPING

From the Kitchen of Gabi Strickland Walker

INGREDIENTS

- 1 C water
- 3 T cornstarch
- 1 C sugar
- 2 ½ C diced strawberries
- 1 t lemon juice - optional

DIRECTIONS

STEP 1 In a saucepan, whisk water and cornstarch together over low heat.

STEP 2 Add sugar and strawberries and turn up the heat to med/low. Cook and stir until thickened (about 10 mins). NOTE: You can always add the lemon juice if you desire; optional.

STEP 3 Let cool and use as jam, filling, topping etc. or put in containers and freeze.

PREP 15-20 MIN