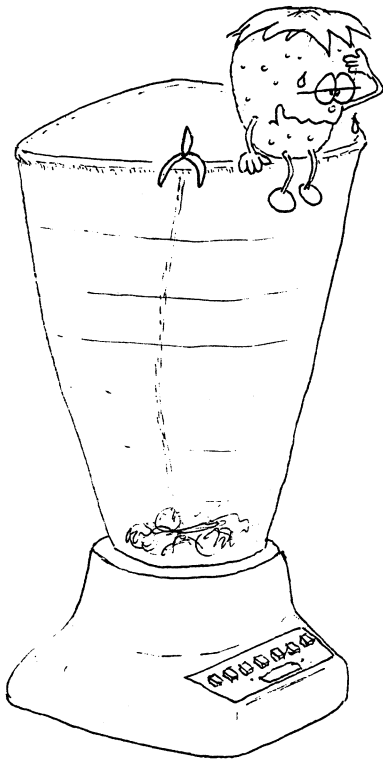


# STRAWBERRY VELVET CREAM



crust: 1 cup graham cracker  
          crumbs

¼ cup sugar

¼ cup butter (margarine)  
          melted

cream: 1 3-oz package cream cheese,  
          softened

1 14oz can sweetened condensed  
          milk

2 ½ cups fresh or frozen unsweetened  
          thawed strawberries, blenderized

3 tablespoons Wimbleton Strawberries  
          & Cream Liqueur

1 cup (½ pt) whipping cream,  
          whipped

serving touch: ½ cup whipping cream,  
          whipped (maybe a few fresh or  
          leftover frozen strawberries, maybe  
          even a lot of them)

You guessed it. A strawberry version of chocolate velvet cream but this time another brand name is responsible (guess which one) so the lineup of ingredients is a bit different. Plus we made a few improvements (we'd like to think). Start with your basic bottom only graham cracker crust in a 9 inch springform pan. (Mix crumbs and sugar, then melted butter, tamp down evenly in bottom of pan, insert into 350° oven for 8 minutes, remove and insert into freezer for quick cooldown.) Then whip the cream in a medium bowl. Then blend the strawberries in a blender (what else?). We used a 16oz package of frozen strawberries with sugar (sugarfree came only in a bigger package with a bigger price). In fact it wasn't even considerate enough to thaw in hot water by the time we needed it so we put the frozen chunks right in the blender and added the strawberries and cream liqueur, without which no progress would have been made.

If you don't want to put out the bucks for the liqueur, or if you live in a liquor controlled state like Pennsylvania where free enterprise is not allowed to tempt you with this delicious liquid consumable and the state doesn't have enough imagination to make it available, then you might try 3 tablespoons of lemon juice like in the original recipe. Next beat up the softened cream cheese until fluffy, if you can believe cream cheese can be fluffy, otherwise just give it a good shot of the electric beater, add the sweetened condensed milk and finally the blended strawberries and liqueur and continue beating until a uniform pink color is obtained (if the color is bright red at this point you've messed up somewhere, count your fingers before proceeding), a clear signal that you've mixed it enough, so fold in the whipped cream. Then you're gonna be saying to yourself looks like I screwed up anyway, this is a liquid mess, it'll never freeze, I wonder what it tastes like? At this point you must restrain yourself because it tastes like a great blender drink and you could easily put down half your not yet realized cream pie (alternate serving suggestion). So pour it into the springform pan and place in the freezer quick. We don't particularly like unsymmetrical cakes and probably you don't either so make sure its level. Then wait several hours. To serve let stand in the fridge about  $\frac{3}{4}$  hour or outside maybe 15 minutes. Spread the  $\frac{1}{2}$  cup whipped cream on top just as you remove the pie from the freezer. Strawberries too if you want.

#### RESERVING PROBLEMS

If you don't eat the whole thing at one sitting, return to freezer. The next time you want a piece you'll have a slight problem. The pie will return to its liquid state long before the frozen whipped cream even thinks of softening up. So plan ahead if it's clear reserving will occur. Apply the whipped cream to individual pieces as you serve it. Better yet, apply directly to your guests' faces. Won't they be surprised.

