

Fresh Recipes – June 2023

Brazilian Strawberry Limeade

4 limes

6 cups water, divided

2 cups strawberries (fresh or frozen)

½ cup sweetened condensed milk

1 cup ice

½ cup sugar (if desired)

Thoroughly wash limes with soap and water, dry, and juice with 3 cups of water. Blend until well blended, about 30 seconds. Pour the lime liquid from the blender into a clean container. Discard lime rinds in the wire strainer. Add the remaining 3 cups of water to the blender. The lime liquid in the clean container should not have chunks! Add 2 cups (small to medium) strawberries. Place strawberries in blender with lime

Strawberry Upside-Down Cake

12 oz. strawberries washed, hulled, and sliced ¼-inch thick (about 1 ½ cups sliced)	¼ tsp. salt
3 Tbsp. butter, melted	4 Tbsp. butter at room temperature
• 1 cup packed light brown sugar	¾ cup sugar
1 ¼ cups all-purpose flour	1 egg
1 tsp. baking powder	1 tsp. vanilla extract
	½ cup milk

Position rack in center of oven and preheat to 350°F. Generously grease the sides of an 8-inch pan. Add melted butter to pan and swirl to coat evenly. Sprinkle the brown sugar evenly over the melted butter to form a thin layer at the bottom of the pan. Arrange the sliced strawberries in a single layer over the brown sugar, making sure the slices are touching or slightly overlapping.

For the cake: in a medium bowl, whisk together the flour, baking powder and salt; set aside. In a large bowl, use an electric mixer to beat the softened butter and sugar until fluffy. Scrape the bowl and blend in the egg and vanilla. Beat on high for 3 minutes, scraping the bowl occasionally. With the mixer on low speed, gradually blend the flour mixture into the wet mixture, alternating with the milk until just combined. Scrape the batter into the pan and carefully spread over the strawberries. Bake for 30 to 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Set the cake pan on a cooling rack and cool the cake in the pan for 3 minutes. Carefully run a thin knife or spatula around the edge of the cake pan, then lay a cake platter on top of it. Pressing down on the platter, quickly invert the pan so that it's upside-down on the platter. Wait for 1 minute and then slowly and carefully lift the cake pan from the top of the cake. If any berries stick to the pan, place them back on the top of the cake. Serve cake warm or at room temperature. Cool completely before covering and storing leftovers at room temperature for up to three days.

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