

Cooking Corner

Tips To Help You

Strawberry Butter Crumble Makes A Terrific Finish

(NAPSA)—Great tasting desserts don't have to involve fancy pastry tools or long and complicated recipes. In fact, preparing a dish everyone will love can be as easy as combining a few classic ingredients.

Strawberry Butter Crumble, created by two-time James Beard Award-winning chef Sarah Stegner from the Ritz-Carlton's Dining Room Restaurant in Chicago, combines fresh berries, butter and sugar, for a timeless dessert that can be made in no time.

Plump strawberries create the first layer, while oats, brown sugar and butter create a delectably sweet and crunchy topping. It's terrific for those who love to cook and bake from scratch, without spending hours in the kitchen.

"Simple and stylish, this happens to be one of my favorite recipes," says Stegner. "The rich and creamy butter complements the fresh berries for a delicious flavor combination, and an effortless, yet elegant dessert. Dessert has never tasted, or looked, so good."

Tasty Tips

With such simple ingredients, small changes can make a big flavor impact. Try the following to add your own personal touch:

- **Mix It Up:** Experiment with various combinations of your favorite seasonal fresh fruits. For example, add blueberries, raspberries or blackberries to the strawberries to change the recipe to a Very Berry Butter Crumble. Or, substitute apple slices for the berries to create a fall-inspired Autumn Apple Crumble.

- **To Each His Own:** With individual baking dishes, it's easy to offer everyone in your family a



Butter is the key ingredient in quick, tasty recipes such as this Strawberry Butter Crumble.

great dessert loaded with his or her favorite fruit.

- **A Berry Bounty:** Use any leftover strawberries (or other fruits) to create a delicious butter spread. Just cut 1 cup of fresh berries and mix them into a pound of room temperature, softened butter, then use as a spread to make other mealtimes tastier. Simply serve the berry butter spread with dinner rolls or use it to top off breakfast foods like warm pancakes and waffles.

Unparalleled flavor is achieved when all natural butter is used to create mouth-watering desserts. Visit www.butterisbest.com for an array of sweet treats and meal ideas for all your special occasions. Indulge in the ultimate butter cookie or try your hand at roast chicken with herbed butter. Everything from appetizers to entrées is just a click away.

Strawberry Butter Crumble *Servings: 8*

Filling:

3 pints strawberries
½ cup granulated sugar
2 tablespoons flour

Topping:

¾ cup oats
¾ cup flour
¾ cup brown sugar
¾ cup (1½ sticks) unsalted butter, softened

For filling, mix strawberries with sugar and flour. For topping, mix oats, flour, brown sugar and butter together. Place filling in eight ½ cup or larger baking dishes and divide topping equally on top of the eight dishes. Bake 22-25 minutes at 375°F.