

**SOUTHERN FRIED STRAWBERRIES**  
**with STRAWBERRY CREAM CHEESE and CHOCOLATE SAUCE**  
Beth Leonard

**Ingredients:**

- Southern Fried Strawberries
- Pancake mix
- Vanilla flavoring
- Strawberries
- Powdered sugar

**Directions:**

Make a pancake mix as directed. Add 1 teaspoon of vanilla flavoring and powdered sugar per 1 cup of pancake mix. Stir ingredients together. Cut off tips of strawberries. Heat oil to frying point; dip strawberries in the above mixture until fully coated and then drop in hot oil. Stir continuously until berry is golden brown. Remove and allow to drain on paper towel. Roll in powdered sugar or serve with one of the below additions.

**Strawberry Cream Cheese**

- 8 ounces of whipped cream cheese
- ½ cup of finely chopped strawberries
- 1 tablespoon of vanilla
- ½ cup of powdered sugar

Combine strawberries and cream cheese until the mixture is pink. Add vanilla flavoring; mix. Add powdered sugar and mix.

**Strawberry Chocolate Sauce**

- ½ cup of heavy whipping cream
- 1 cup of semi-sweet chocolate chips
- ½ cup of pureed or finely smashed strawberries

Heat whipping cream to just shy of boiling, lower the heat, and then add chocolate chips. Stir until the chips are completely melted and the mixture is smooth. Add strawberries and stir. Remove from heat and serve.