



All Natural Freeze Dried Sliced Strawberries

Fruits

Augason Farms freeze dried fruits are frozen then processed to remove the moisture. They still maintain their same size, color, and fresh taste.

Freeze Dried Sliced Strawberries

Augason Farms Freeze Dried Sliced Strawberries are an easy and delicious way to get your daily Vitamin C. Rehydrated, they can be used anywhere fresh strawberries are called for. Try them straight from the can for a tasty, nutritious snack.

Sweet Glory Strawberry Muffins

2 1/2 cups Augason Farms Buttermilk Pancake Mix
 3/4 cup water
 1/2 cup sugar
 1/4 cup vegetable oil
 1 tablespoon Augason Farms Scrambled Egg Mix
 1/2 teaspoon nutmeg
 1/2 cup Augason Farms Freeze Dried Sliced Strawberries – rehydrated in 1 cup water and drained

Muffin topping:

4 tablespoons melted butter
 1/2 cup sugar
 2 teaspoons cinnamon

Stir all ingredients together until well blended. Fill muffin liners 2/3 full. Bake for 12-14 minutes at 400°F. While warm, roll muffins first in melted butter, then in cinnamon and sugar mixture.

DIRECTIONS:

Use: As a snack, in desserts, fruit smoothies, etc.

Yield: 1/2 cup of sliced strawberries.

1. Mix 1/2 cup strawberries to 1 cup of warm water.
2. Let stand for 5 minutes.
3. Serve.

Jam Recipe (keep refrigerated)

Yield: Single batch.

1 cup of sliced freeze dried strawberries
 1/3 cup of sugar
 2 Tablespoons of Ultimate Gel

Cover strawberries with water. Add sugar to strawberries and stir well until sugar is dissolved. Slowly sprinkle Ultimate Gel while stirring to prevent lumps. May add additional water to desired consistency.

INGREDIENTS: Sliced freeze dried strawberries.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 30 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

All Seasons Strawberry Cake

1 pkg. white cake mix
 1 small box strawberry gelatin
 1 small box instant vanilla pudding
 4 tablespoons Augason Farms Scrambled Egg Mix
 1 cup crushed Augason Farms Freeze Dried Sliced Strawberries – rehydrated in water and drained
 1 cup vegetable oil
 1/2 cup prepared Morning Moo's®
 1/2 cup water

Preheat oven to 350°F. Mix all dry ingredients together until well blended. Add strawberries, oil, Morning Moo's and water. Stir well. Bake in greased 9"x13" cake pan for 28-30 minutes. Cool before frosting.

Frosting:

1 – 8 oz pkg. cream cheese
 1/2 cup butter
 3 1/2 cups powdered sugar
 1 cup crushed Augason Farms Freeze Dried Sliced Strawberries – rehydrated and drained well

For frosting: Combine cream cheese and butter. Add powdered sugar. Gently fold in crushed strawberries.

Nutrition Facts

Serving Size 1/2 cup (10g)

Servings Per Container 18

Amount Per Serving		% Daily Value*	
Calories 40		Calories from Fat 0	
Total Fat 0g 0%			
Saturated Fat 0g 0%			
Trans Fat 0g			
Cholesterol 0mg 0%			
Sodium 0mg 0%			
Total Carbohydrate 8g 3%			
Dietary Fiber less than 1g 2%			
Sugars 4g			
Protein 1g			
Vitamin A	0%	Vitamin C	80%
Calcium	2%	Iron	4%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

18 SERVINGS
NET WT. 6.4 OZ (181 g)