



**Ripe  
For The  
Pickin'g!**

**OUTPOST**  
CO-OP SINCE 1970

## Strawberry Cake

Serves 8. Prep time: 1 hour, 15 minutes; 20 minutes active.

- ¼ cup unsalted butter, softened
- ¾ cup all-purpose flour
- ½ cup whole wheat pastry flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup sugar
- 1 large egg
- ½ teaspoon vanilla
- ½ cup fat-free plain yogurt
- ¾ pound strawberries, hulled and halved vertically
- 2 tablespoons turbinado sugar

1. Preheat oven to 350°F. Use a ½ teaspoon butter or vegetable oil to grease a pie pan.
2. In a medium bowl, combine the all-purpose flour, pastry flour, baking powder, baking soda and salt. Whisk to mix.
3. In a stand mixer with the batter paddle, or a large bowl with an electric mixer, beat the butter until creamy, and then beat in sugar. Beat for about 2 minutes, until fluffy and light. Beat in the egg and vanilla, scraping down and mixing again to make a creamy mixture.
4. Alternate beating in half the yogurt, half the flour mixture, then half the yogurt and half the flour mixture, just until mixed.
5. Spread the batter in the prepared pie pan. Arrange the strawberry halves on top, placing them lightly, starting along the rim, then filling in concentric circles to cover the batter completely. Sprinkle with turbinado sugar.
6. Bake for 50 to 55 minutes, until the top is golden and crackly, and a toothpick inserted in the center of the cake comes out with no wet batter.
7. Cool on a rack for 5 minutes before slicing. Keeps, tightly wrapped, for up to 4 days in the refrigerator.



## Strawberry Walnut Scones

Servings: 8. Prep time: 45 minutes; 20 minutes active.

- 3 cups whole wheat pastry flour
- ½ cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter, chilled
- 1 large egg
- ¾ cup low-fat plain yogurt
- ½ teaspoon vanilla
- ½ cup walnuts, coarsely chopped
- 1 cup fresh strawberries, halved
- 2 tablespoons sugar

1. Heat oven to 400°F. Line a baking sheet with parchment or coat with vegetable oil spray. In a large bowl whisk the flour, sugar, baking powder, baking soda and salt. Cut chilled butter into cubes and work the butter into the flour mixture quickly with your fingers or a pastry blender until the mixture is crumbly but small chunks of butter remain. In a small bowl, whisk the egg, yogurt and vanilla; mix well. Make a well in the dry mixture and pour in the wet, stir just until mixed, then stir in walnuts. Place half the dough on a floured counter or breadboard and shape into a circle 8 inches across, then cover with halved strawberries. Crumble the remaining dough over the strawberries and pat to cover, and form a disk about ¾-inch thick. Sprinkle with sugar and pat to adhere.
2. Use a knife to slice like a pie into 8 wedges. Place each wedge onto the sheet pan with at least 1 inch between them. Bake for 15 to 20 minutes, until golden. Transfer to a wire rack to cool.
3. Serve warm, or cool completely and store, tightly covered, for up to 4 days at room temperature.

*On Friday, June 19<sup>th</sup> we honor Juneteenth. Juneteenth celebrations often feature red foods to symbolize the perseverance, strength and resilience of enslaved ancestors.*



## Strawberry Slab Pie

Serves 12. Prep time: 2 hours, 30 minutes; 1 hour active.

- 3½ cups all-purpose flour
- 1½ cups sugar, plus 2 tablespoons
- 1½ teaspoons salt, plus ¼ teaspoon
- 2½ sticks unsalted butter (10 ounces)
- ¾ cup ice water
- 3 pounds fresh strawberries, hulled and halved
- ¼ cup cornstarch
- 1 tablespoon fresh lemon zest
- 1 teaspoon vanilla
- 2 tablespoons half and half
- 3 tablespoons turbinado sugar

1. In a large bowl, mix the flour, ½ cup sugar and 1½ teaspoons salt. Cut in the butter, then drizzle in ice water as you toss with a fork. If needed, drizzle in an additional tablespoon or so of ice water to make a dough. Form into a rectangle, wrap in plastic wrap, and refrigerate for 30 minutes. Note that the crust will have a biscuit-like texture when baked.

2. Place the hulled, halved strawberries in a large bowl. Add the remaining sugar, cornstarch, lemon zest, vanilla and remaining salt. Mix.
3. Heat the oven to 425°F. Get out a 10 x 15-inch baking pan that is 1 inch deep.
4. On a floured counter, cut off one third of the dough. Roll the larger piece to 12 by 16 inches. Transfer the dough to the pan, pat lightly to fit into the pan, leaving the edges hanging over.
5. Roll out the remaining piece of dough into a piece 11 by 16 inches. Distribute the berries over the dough in the pan. Place the second sheet of dough over the pie. Fold the edges of the lower crust over the upper crust, crimp the crust and slash the top.
6. Brush the top of the pie with half and half and sprinkle with turbinado sugar.
7. Bake for 15 minutes at 425°F. Reduce temperature to 400°F. Place a sheet of foil over the pie, then bake 25 to 30 minutes, until bubbling.

# LOCAL VENDOR SPOTLIGHT:



# Simple Soyman



Barb + R. Jay Gruenwald,  
Original Owners of  
Simple Soyman

Tofu  
Recipe  
from our  
archives!



After more than four decades, The Simple Soyman is getting a second life – welcome news for Milwaukee’s tofu community.

Founded in 1983 by Barb and R. Jay Gruenwald, the small-batch tofu company built a loyal following with its hands-on process and commitment to organic, locally sourced ingredients. When the couple stepped away in 2024, it left a noticeable gap – one that longtime customer Jim Neumeyer felt was worth filling.

Neumeyer, former co-owner of Beans & Barley, partnered with his wife, Olive Crane, to take over the business in early 2026. Their goal: preserve what made it special while moving it forward.



Jim Neumeyer + Olive Crane, New Owners of Simple Soyman

That includes keeping the brand’s signature open-pot tofu-making method – slower and more labor-intensive, but essential to its character and flavor. With key staff staying on and guidance from the founders, production is ramping back up.

Now returning to local shelves, Simple Soyman isn’t reinventing itself – it’s picking up right where it left off.



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