

Frozen Strawberry Dessert (Elva LeSueur, 1981)

½ c. softened butter or margarine
1 c. flour
¼ c. brown sugar
½ c. chopped nuts
1 pkg. frozen strawberries (unthawed)
1 T. lemon juice
2 egg whites
1 c. sugar
1 t. vanilla
1 pt. whipping cream

Crumbly mixture:

Preheat oven to °400. Mix well in a bowl – butter, flour, brown sugar, and nuts. Spread on a cookie sheet. Bake for 12 minutes, stirring often to prevent burning. Cool. Place half of the mixture in a 13” x 7” pan.

Filling:

Mix pkg. frozen strawberries, lemon juice, egg whites, sugar, and vanilla, beat 20 minutes. **DO NOT UNDERBEAT.** Whip cream, fold into mixture. Pour over crumbs. Sprinkle remaining crumbs on top. Freeze at least 6 hours.