

Strawberry Cream Frozen Dessert

A fluffy frozen summer treat: strawberry cream filling with a nutty baked crumb crust and topping!

Yield:

16 servings

Ingredients:

1 c flour
1/4 c brown sugar
1 stick (1/2 c) butter, softened
1/2 c finely chopped nuts (optional)
2 egg whites
1 c sugar
2 c strawberries, hulled and cut in half*
1 c whipped cream
sliced strawberries, for garnish (optional)

Instructions:

1. In mixing bowl, combine flour, brown sugar, butter, and nuts until crumbly. Spread loosely on a cookie sheet/jelly roll pan and bake at 350 degrees for 10 minutes. Cool.
2. Beat egg whites until frothy. Add sugar and beat for about 5 minutes. Add strawberries and beat on HI for 10-12 minutes. Fold in whipped cream.
3. Spread 1/2 of crumb mixture on the bottom of a 9 x 13 pan. Pour strawberry mixture over crumbs, and top with the rest of the crumbs. Garnish with sliced strawberries if desired. Freeze.
4. Remove from freezer shortly before serving.



This recipe is from Tammy's Recipes.