Frosty Strawberry Squares

Ingredients

- 1 cup sifted all-purpose flour
- 1/4 cup brown sugar
- 1/2 cup chopped walnuts
- 1/2 cup butter or margarine, melted
- 2 egg whites
- 2/3 cup granulated sugar
- 1 - 10 oz pkg. frozen strawberries
- 2 Tbsp lemon juice
- 1 cup whipping cream, whipped (Cool Whip)

Instructions

1. Stir together the first 4 ingredients. Spread evenly in a shallow baking pan (9 x 13). Bake at 350° for 20 minutes, stirring occasionally.
2. Sprinkle 2/3 of the crumbs in a 9 x 13 pan.
3. Combine egg whites, sugar, berries, and lemon juice in a large bowl with electric beaters. Beat at high speed until stiff peaks form - a good 10 minutes.
4. Fold in whipped cream.
5. Spoon mixture over crumbs. Top with remaining crumbs.
6. Freeze 6 hours or overnight.
7. Cut in squares. No need to take out early before serving.

Frosty Strawberry Squares

1 Cup sifted all-purpose flour
1/4 Cup brown sugar
1/2 cup Chopped Walnuts
1/2 Cup butter or margarine - melted
2 egg whites
2/3 cup gran. sugar
1 - 10 oz pkg. frozen strawberries
2 T lemon juice
1 Cup whipping cream whipped (Cool - whip)

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Stir together 1st - 4 ingredients - spread evenly in shallow baking pan - (9 x 12/13). Bake at 350° 20 mins - stirring occasionally. Sprinkle 2/3 of Crumbs in 9x13 pans.

Combine egg whites, sugar, berries & lemon juice in lg. bowl, with elect. beaters. Beat at high speed till stiff peaks - a good 10 mins. Fold in whipped cream. Spoon over crumbs - top with remain crumbs. Freeze 6 hrs. or over night.

Cut in sqs. No need to take out early before serving.

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