

STRAWBERRY SWIRL

By Dorothy Zehnder

Crust:

3 egg whites
1 cup sugar
¾ teaspoon cream of tartar
½ cup crushed saltines (about 15 crackers)
½ cup flaked coconut
½ cup chopped pecans

Filling:

2 cups sliced fresh strawberries, OR one 10-ounce package frozen sliced strawberries, thawed
2 Tablespoons sugar
1 3-ounce package strawberry-flavored gelatin
1 cup boiling water
Juice from strawberries & add water to equal a second 1 cup
½ lb. marshmallows
½ cup milk
1 cup whipping cream, whipped

In a mixing bowl, beat egg whites until soft peaks form. Gradually add 1 cup sugar and cream of tartar, beating until stiff peaks form. Gently fold in crumbs, coconut and pecans. Spread and press onto the bottom and up the sides of a 10-inch pie plate. Bake in a preheated 375° oven for 25 minutes. Turn off oven and open door; leave crust in oven for another 15 minutes. Remove from oven and cool completely.

Sprinkle sugar over sliced fresh berries; let stand ½ hour. In mixing bowl dissolve gelatin in boiling water. Drain strawberries, reserving juice. Add water to juice to equal another 1 cup. Add to gelatin. Chill till partially set.

Meanwhile, in a pan or bowl, combine marshmallows and milk; heat carefully and stir until marshmallows melt. Cool thoroughly, then fold in whipped cream. Add berries to gelatin, then swirl in marshmallow mixture to marble.

Pour into crust; chill till set. Cut into serving pieces.

****Note from Dorothy – This is a perfect dessert any time of year due to the simple everyday ingredients, but I like to make it around Valentine's Day the most because it really fits the theme. The combination of the strawberries with marshmallows make it a nice treat!*