
Frozen Strawberry Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

20 marshmallows

3 teaspoons milk

1 package (10 ounce) frozen strawberries, thawed

1 cup whipping cream, whipped

1 nine-inch graham cracker crust

GLAZE

3 cups strawberries

1 cup sugar

3 tablespoons cornstarch

whipped cream

In a saucepan, melt the marshmallows in the milk on low heat. Stir until smooth. Add the strawberries. (You may wish to add a few cut up fresh strawberries for a fresher taste.)

Fold in the whipped cream. Pour the mixture into the pie shell.

Freeze for at least eight hours before serving.

Make the glaze: In a bowl, mash the strawberries with the sugar. Let stand until juicy. Mix with the cornstarch and cook until thick. Strain and cool.

When serving, top each serving with a few teaspoons of the glaze and a dab of whipped cream.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 2485 Calories; 91g Fat (31.5% calories from fat); 12g Protein; 431g Carbohydrate; 15g Dietary Fiber; 328mg Cholesterol; 176mg Sodium. Exchanges: 1 1/2 Grain(Starch); 6 Fruit; 1 Non-Fat Milk; 17 1/2 Fat; 21 Other Carbohydrates.