
Mile High Pie

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

ALMOND PIE SHELL

1/4 cup butter

1/4 teaspoon salt

2 tablespoons sugar

1 egg yolk

3/4 cup sifted flour

1/4 cup almonds or pecans, finely chopped

FILLING

1 package (10 ounce) frozen raspberries or strawberries

1 cup sugar

2 egg whites, room temperature

1 tablespoon lemon juice

pinch salt

1 cup whipping cream

1/2 teaspoon almond extract

In a bowl, cream the butter, salt and sugar. Add the egg yolk. Stir in the flour and nuts.

Press the dough into a nine-inch pie plate.

Refrigerate for 30 minutes.

Bake at 350 degrees for 15 minutes.

Chill before pouring in the filling.

Thaw the berries and remove a few for garnish.

In a mixing bowl, combine the berries, sugar, egg whites, lemon juice and salt. Beat for 15 minutes or until stiff. Whip the cream with the almond extract. Fold into the berry mixture.

Mound in the almond pie shell and freeze until firm.

Garnish with the reserved berries.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 2512 Calories; 140g Fat (49.3% calories from fat); 24g Protein; 300g Carbohydrate; 2g Dietary Fiber; 663mg Cholesterol; 1212mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 27 1/2 Fat; 15 Other Carbohydrates.