

# Esther Gould's Frozen Strawberry Meringue



\*\* Image may not truly represent the finished recipe

## Crust

1 cup Esther Gould's Pecan  
Caramel Mandelbroit Cookie Base  
3 tbsp butter

## Prepare Crust:

Preheat oven to 325 degrees

Combine Esther Gould's Pecan caramel Cookie base and butter. Mix well

Press into the bottom of a 10" spring form pan

Bake for 10 min and let cool

## Prepare Filling:

In first bowl, combine 2 cups of berries, sugar. Egg whites, lemon juice vanilla and salt into a big bowl.

Beat on low speed to blend and then on high until soft peaks form, about 15 min.

**In another bowl** beat whipping cream until soft peaks form, then fold into berry mixture.

Pour into cooled crust

Cover and freeze over night

To serve, carefully remove sides of pan and garnish if desired.

## Filling

2 cups fresh or drained frozen  
strawberries sliced  
1 cup sugar  
2 egg whites  
1 tbsp lemon juice  
1 tsp vanilla  
Dash of salt  
½ cup whipping cream

<http://www.esthergould.com>

To order call (905) 936-4873 or

email: [info@esthergould.com](mailto:info@esthergould.com)

