

**Pie - Frozen Strawberry**  
Angela Dark - DFAIT/MAECI

**Ingredients:**

- 2 Egg whites
- 1 Cup of white sugar
- 1 Tablespoon of lemon juice
- 1/8 Teaspoon of salt
- 1 ¼ Cups (300g) of sliced strawberries (fresh or frozen)
- 1 Teaspoon of vanilla
- 500 Millilitres of whipping cream (heavy or light)
- 1 Package of graham cracker or chocolate cookie crumb

**Instructions:**

- Mix egg whites, sugar, lemon juice, salt and strawberries together, then whip until stiff (approximately for 10 minutes)
- Add vanilla
- Whip 500 ml of whipping cream (heavy or light). Fold into strawberry mixture
- Prepare graham cracker or chocolate cookie crumb into 9" pie shell
- Spoon the mixture into a prepared 9" graham cracker crumb or chocolate cookie crumb pie shell and freeze for at least 4 hours
- For a gluten-free recipe, omit the pie crust and freeze the filling directly in a pie plate or other container
- Remove from freezer 15 minutes before serving