



BERRY FREEZE

Hazel Robeson

1 cup flour
¼ cup brown sugar
½ cup margarine or butter,
softened
½ cup chopped nuts
2 egg whites

1 cup sugar
1 tablespoon lemon juice
2 cups fresh or frozen berries
1 (8 ounces) container frozen
whipped topping

Mix flour, brown sugar, butter, and nuts for crust until blended. Bake on a cookie sheet at 375°; stirring several times until dry and slightly brown. Place half of crust on bottom of baking dish. Reserve the other half for topping. Beat egg whites, sugar and lemon juice until it peaks. Then fold in berries and whipped topping. Top with remaining crust. Freeze. Remove from freezer a few minutes before serving to facilitate ease in serving.

Note: This is another favorite of Grandma's Angels.