

Dessert

Strawberry Mousse Pie

Great Value Brand

For a golden crust before adding the pie filling, brush a beaten egg white on the crust. Bake at 375 degrees for 5 minutes.

1 packet unflavored gelatin
1/4 cup cold water
2 cups strawberries, hulled and sliced
1/4 cup extra fine granulated sugar
1 cup heavy cream, chilled
3 tablespoons powdered sugar
1 graham pie crust

In a saucepan, sprinkle the gelatin over the cold water. Let stand one minute to soften. Stir over low heat until the gelatin is dissolved (about one minute). Remove from the heat.

Place the berries, extra fine granulated sugar and the gelatin mixture into a food processor or blender. Whirl to puree'. Pour into a bowl. Chill until the mixture mounds when dropped from a spoon (about one hour).

In a chilled bowl, beat the cream and powdered sugar until soft peaks form.

Stir one-quart of the cream into the strawberry puree' to lighten the mixture. Fold in the remaining cream. Pour into the crust.

Refrigerate for two hours before serving.

Per Serving (excluding unknown items): 1321 Calories; 89g Fat (58.9% calories from fat); 13g Protein; 127g Carbohydrate; 7g Dietary Fiber; 326mg Cholesterol; 310mg Sodium. Exchanges: 1 1/2 Fruit; 1/2 Non-Fat Milk; 17 1/2 Fat; 6 1/2 Other Carbohydrates.