



FROZEN STRAWBERRY CRUMB

Carolyn Davis Gray
Elva Bonner Davis

1 cup soft butter	2 Tbs. lemon juice
2 cups flour	1 large cool whip
½ cup brown sugar	⅔ cup sugar
1 cup chopped nuts	1 Tbs. vanilla
2 egg whites (beaten stiffly)	
1 10 oz package frozen strawberries	

Mix butter, flour, brown sugar and nuts. Spread on cookie sheet. Bake at 350° for 20 minutes, stirring occasionally until all is crisp. Cool and place crumbs in 9X13 casserole dish reserving some for top. Beat egg whites stiff. Add other ingredients. Pour over crust. Sprinkle remaining crumb mix over top and freeze. Let thaw 15 min before serving.

FRUIT CRUNCH

Dian Dartlon Maxwell

1 can fruit with juice	1 cup flour
¾ cup sugar	½ cup dry milk
⅔ cup flour	1 stick butter
1 cup sugar	dash cinnamon

mix ¾ cup sugar & ⅔ cup flour...stir in fruit with it's juice...pour into greased baking dish. Cut together butter, remaining sugar, remaining flour & dry milk till coarse and crumbly...stir in cinnamon and sprinkle on top of fruit mix...bake till golden brown and bubbly.

Note: This is a recipe from the Oak Grove High School cafeteria. One of the cooks down sized it for me when I was working there.

