



# Strawberry Chiffon Tart

 PREPARATION TIME  
1 hour

 COOKING TIME  
none

 PERFECT PARTNER  
cranberry tea



Fresh strawberries herald the arrival of summer. But you can still be thrifty and make this pretty tart year-round by using individually quick-frozen strawberries available in most supermarkets.

## SHOPPING LIST

- graham cracker crumbs
- walnuts • strawberry gelatin
- frozen vanilla yogurt
- strawberries

## ON HAND

- butter • egg

## INGREDIENTS

- 1 cup graham cracker crumbs
- $\frac{2}{3}$  cup finely chopped walnuts
- $\frac{1}{4}$  cup butter or margarine, melted
- 1 egg white, lightly beaten
- 1 (3-ounce) package strawberry gelatin
- 1 cup boiling water
- 2 cups frozen vanilla yogurt, softened
- $1\frac{1}{2}$  cups sliced fresh strawberries
- 2 whole strawberries

SERVES **6**

## COOK'IN *Express*

- If you are in a hurry, use a premade graham cracker or vanilla wafer crumb crust and omit steps 1 and 2.

### Make Ahead

You can prepare this delicious dessert up to 24 hours ahead.

Remove it from freezer 30 minutes before serving for easy slicing.

### ♦ VARIATION

*Almonds or pecans make a tasty substitute for the walnuts.*

- 1** Preheat oven to 350°F. Combine graham cracker crumbs and walnuts in a medium bowl; mix well. Stir in butter and egg white.



- 2** Press crumb mixture over bottom and up sides of a quiche dish or pie plate. Bake crust until lightly browned, about 10 minutes. Cool slightly.

- 3** Meanwhile, combine gelatin and boiling water in a large bowl, stirring until gelatin dissolves. Stir frozen yogurt into gelatin. Fold in sliced strawberries.



- 4** Spoon strawberry mixture into piecrust. Freeze, covered, until firm. Top with whole strawberries.