

## Bank Kitchen Recipe: Strawberries On a Cloud

Servings: 10-12 people    Cook time: 1.5 hours

*Submitted by Terri*

Ingredients: three (3) egg whites, 1/4 teaspoon of cream of tartar, 3/4 cup of granulated sugar, one (1) eight ounce package of cream cheese—softened, additional one (1) cup of granulated sugar, one (1) teaspoon of vanilla, one (1) large container of whipped topping, and two (2) cups of sliced strawberries.

Pre-heat a oven to 275 degrees Fahrenheit.

Whip egg whites with cream of tartar in a stainless steel mixing bowl until soft peaks form. Gradually, add 3/4 cup of sugar while continuing to whip mixture until stiff peaks form.

Then, spread the mixture onto a jelly roll pan lined with brown paper. Bake at 275 degrees for one, and a-half hours. After the baking time is reached, turn the oven off and allow the oven to cool completely.

Next, remove the baked meringue mixture from the oven, and break into small, bite-sized pieces.

In a separate mixing dish, blend cream cheese, one cup of sugar, and vanilla together until a creamy consistency is reached. In this same dish, gently fold in the whipped topping, and broken meringue pieces.

Finally, spoon desired amounts onto serving dishes (in the shapes of clouds), and garnish with strawberries. Enjoy!

