

## Brazil-nut Strawberry Pie

1-½ cups ground Brazil nuts    ½ cup sugar  
3 tbsp sugar                      2 cups strawberries  
1 pkg gelatin                      ½ cup whipping cream  
⅓ cup sugar                        ⅛ tsp salt  
1 cup very hot water

Mix the Brazil nuts with three tablespoons sugar and press into an 8-inch pie plate. Bake at 400° until slightly browned, about eight minutes.

Mix the gelatin and ⅓ cup sugar. Dissolve in the hot water. Mix berries and ½ cup sugar, crush, and let stand fifteen minutes. Drain any juice from the berries into the gelatin. Chill both until the gelatin begins to thicken.

Whip the cream and salt. Whip the gelatin until fluffy. Fold in the berries and cream. Pour into the prepared crust and chill overnight or until set.

Garnish, if desired, with whipped cream, strawberries, and sliced or ground Brazil nuts.

Adapted from *A Parade of Brazil Nut Recipes* (1939).