

Strawberry Marshmallow Swirl



Level: Easy

Prep Time: 30 minutes

Serves: about 16

Cooking & Chill Time: 4.5 hours or overnight

Crust:

- 1 stick (or $\frac{1}{2}$ cup) unsalted butter
- $\frac{1}{4}$ cup dark brown sugar, packed
- 1 cup all-purpose flour
- $\frac{1}{2}$ cup finely chopped macadamia nuts

Top Layer:

- 1 (3 oz.) box strawberry gelatin (i.e. Jell-O)
- 1 cup boiling water
- 10 oz. fresh strawberries; washed and patted dry, then hulled and sliced
- 1 cup heavy whipping cream
- $4\frac{1}{4}$ cups miniature marshmallows
- $\frac{1}{2}$ cup whole milk



For Crust: Preheat oven to 350°. In a medium bowl, combine the butter, brown sugar, and flour with a pastry cutter until all are combined. Add macadamia nuts and mix until combined. Pour into a 9x9 pan and firmly press the crust mixture with your fingers until even. Bake for 12 to 15 minutes. Cool on a wire rack.

For Top Layer: In a medium heat-proof bowl, mix the strawberry gelatin with the boiling water until the gelatin is completely dissolved. Cool for 5 minutes. Add the sliced strawberries and mix. Chill in the refrigerator for about 20 minutes or so to partially set. Meanwhile, with a handheld mixer, beat heavy whipping cream in a large bowl until stiff peaks form. Set aside. Place marshmallows and milk into a large pot and heat on medium high until the marshmallows are completely melted, stirring continuously. Stop heating once the marshmallows are melted, do not bring to a boil. Remove the pot from the heat source and fold in the whipped cream.

Gently pour the partially set gelatin mixture over the cooled crust. Gently add the marshmallow/whipped cream mixture. With a large silicone spatula, gently swirl the two mixtures to get a marbled effect. Do not mix completely. Chill in refrigerator for 4 hours or overnight to set.