## 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

½ cup finely chopped macadamia nuts

## Top Layer:

1 (3 oz.) box strawberry gelatin (i.e. Jell-O)

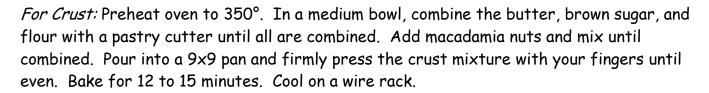
1 cup boiling water

10 oz. fresh strawberries; washed and patted dry, then hulled and sliced

1 cup heavy whipping cream

 $4\frac{1}{4}$  cups miniature marshmallows

½ cup whole milk



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.

