

FROZEN STRAWBERRY LEMONADE BARS

INGREDIENTS:

FOR FROZEN STRAWBERRY LEMONADE BARS:

- 1 cup graham cracker crumbs
- 5 tablespoons unsalted butter, melted
- 2 cups strawberries, fresh or frozen
- ½ cup sweetened condensed milk
- 1 ½ tsp LorAnn Fresh Strawberry Flavor Fountain
- 3 tablespoons lemon juice
- 1 ½ tsp LorAnn Super Strength Lemonade Flavor
- 1 cup heavy whipping cream



DIRECTIONS:

FOR FROZEN STRAWBERRY LEMONADE BARS:

1. Preheat the oven to 350°F. Line a 8 x8-inch baking pan with parchment paper and spray lightly with nonstick cooking spray.
2. In a medium size bowl combine the graham crumbs with the melted butter, and press into the bottom of the pan.
3. Bake for 8-10 minutes. Set the pan aside to cool while you prepare the filling.
4. In a high speed blender, blend the strawberries until completely smooth.
5. In a large bowl combine the strawberry purée, sweetened condensed milk, strawberry flavor fountain, lemon juice, and lemonade flavor. Whisk ingredients together until smooth.
6. In a medium size bowl whip the heavy cream until soft peaks form.
7. Gently fold the whipped cream into the strawberry mixture until fully incorporated. .
8. Pour the filling into the cooled crust and freeze for 8 hours or overnight.
9. When ready to serve, let the bars thaw for 5-10 minutes and cut into squares.