



DOMEX
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growers

Recipes

Frozen Nectarine Dessert

Yield: 24 servings

2 egg whites

2/3 cup sugar

1 tablespoon lemon juice

4 Superfresh Growers nectarines, crushed

4 ounces Cool Whip

Crust

Beat egg whites until soft peaks form; gradually add sugar while beating until stiff peaks form. Beat in lemon juice. Fold in crushed nectarines and Cool Whip. Put 1-3/4 cups of crust in bottom of 13 x 9 x 2-inch pan. Top with filling and spread evenly. Sprinkle remaining crust over filling. Freeze 24 hours.

Crust: Combine 1 cup flour and 1/2 cup each butter or margarine and crushed pecans or walnuts; mix well. Bake at 350oF for 30 to 40 minutes or until lightly browned. Cool and crumble. Makes 2 cups.

Thanks to the Washington State Fruit Commission
for providing these great recipes,
www.nwcherries.com.