Fresh Strawberry Pie

Description

Strawberry season is upon us, time for a fresh strawberry pie. This strawberry pie is simple and easy to make and guaranteed to grow smiles.

Summary

Yield: 8
Prep Time: 30 minutes
Category: Pies
Cuisine: American

Ingredients

- 2 lbs fresh strawberries
- 1 nine-inch baked pie shell
- 1 cup granulated sugar
- 3 tbsps corn starch
- 1/2 cup water
- 2 tbsps butter
- 1 cup whipping cream
- 3 tbsps powdered sugar

Instructions

Let's keep this easy, we'll use a store-bought nine-inch baked pie crust. Prick the surface of the pie crust with a fork to allow for steam to escape and prevent bubbles from forming in the crust during baking. Bake the crust for about 10 minutes, until it just starts to brown.

Wash the strawberries and remove the stems. Avoid letting the strawberries sit in water. You don't want the berries to absorb water which will make the pie runny. In a medium bowl, crush just enough strawberries to make about one cup of strawberry pulp.

Combine the sugar, cornstarch, crushed strawberries and water in a medium saucepan. Cook over medium heat, continue to stir until the mixture begins to boil. Cook for two more minutes until the sauce becomes thick and translucent.

Stir in the butter. Set the strawberry sauce aside and allow to cool.

While the sauce is cooling. fill the cooled pie shell with fresh, whole strawberries. If the strawberries are extra large in size, you can cut the strawberries into smaller chunks (usually in

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half is fine). Pour the cooled strawberry glaze over the berries. Place the pie in the refrigerator to chill for 2 to 3 hours.

Whip the cream until stiff peaks form. Add the powdered sugar as the cream begins to stiffen. After the pie has chilled, garnish the pie around the perimeter with a ring of whipped cream.