

Fresh Strawberry Pie

Recipe from the Apr-June 2011 Newsletter

- 1 (9 inch) pie crust, baked
- 1 cup white sugar
- 3 Tbs. strawberry flavored gelatin mix
(from 6 oz. box)
- 2 Tbs. cornstarch
- 1/4 tsp. salt
- 1 cup boiling water
- 2 pints strawberries, cleaned, stemmed, halved
- 2 cups whipping cream (optional)

1. Combine sugar, gelatin, cornstarch, and salt in a medium saucepan. Stir in boiling water. Boil mixture for 3 minutes over high heat, stirring constantly.
2. Cool completely.
3. Arrange strawberries in pastry shell. Pour gelatin mixture over berries. Chill until firm before serving. Top with whipped cream.

