



Strawberry Pie

MAKES 1 PIE

INGREDIENTS

CRUST

1 1/4 Cup Flour

1/4 tsp Salt

1/3 Cup Crisco Shortening

1/4 Cup Cold Water

FILLING

3/4 Cup Granulated Sugar

3 Tbsp Cornstarch

1 Cup Water

3 Ounces Strawberry Gelatin

4 Cups Fresh Strawberries

Cool Whip, if desired

DIRECTIONS

Heat oven to 425°F.

Put flour in large mixing bowl. Add salt and mix in. Add crisco and mix with hands or pastry cutter until all clumps are gone. Add half the water and mix with hands. Add the rest of the water making sure everything is moist. Do not over mix or the dough will be tough. Roll out crust until large enough to fill pie dish. Place crust in pie dish and trim edges. Bake in 425°F oven for 15-20 minutes, or until crust is golden in color.

Slice or quarter strawberries and place them into the pie crust.

In a small saucepan, combine sugar, cornstarch and water. Bring to a boil and continuously stir until thickened for about 2 minutes. Remove from the heat and stir in gelatin until dissolved. Drizzle liquid over strawberries. Refrigerate until set.

Pro tip: add a dollop of whipped cream to each slice