

# Fresh Strawberry Pie

By LonghornMama on May 12, 2005



**Prep Time:** 15 mins   **Total Time:** 35 mins   **Serves:** 8, **Yield:** 1 pie

## ABOUT THIS RECIPE

"From a Houston Junior League cookbook, this is by far my favorite way to eat fresh strawberries. Quick, fresh, sweet and not at all gloppy. I think it's better when eaten right away than when chilled. If you purchase the red gloppy substance sold in your grocer's produce section to make strawberry shortcake or pie, please stop!!! This recipe can also be used as a quick strawberry shortcake or poundcake topping. You'll be suprised at the bright red color without food coloring, corn syrup or other nasty things that detract from beautiful fresh berries."



Photo by BB2011

## INGREDIENTS

- 1 cup sugar
- 3 tablespoons cornstarch
- 1 quart fresh strawberries
- 1/2 cup water
- 2 teaspoons lemon juice
- 1 (9 inch) baked pie shells
- whipped cream ( I use 1 c whipping cream with 2 T powdered sugar)

## DIRECTIONS

- 1.**Mix sugar, cornstarch, 1/2 c of the strawberries, crushed, water and lemon juice in a saucepan. Cook until thickened. Chill.
- 2.**Fill cooled pie shell with remaining strawberries, halved, and cover with cooked mixture.
- 3.**Top with whipped cream. Chill.