

Strawberry Pie

Ingredients

- 1 (9-inch) refrigerated or frozen pie crust
- 1 cup sugar
- 1 cup water
- 3 tablespoons cornstarch
- 1 (3-ounce) package strawberry gelatin
- 6 cups fresh strawberries, halved
- Whipped cream for garnish



What to Do

Place pie crust into a 9-inch pie plate and flute edges. Bake according to package directions; let cool.

In a medium saucepan over medium heat, bring sugar, water, and cornstarch to a boil; cook 1 minute or until thickened, stirring constantly. Stir in gelatin until dissolved. Remove from heat and let cool 10 minutes.

Place strawberries in a large bowl and pour gelatin mixture over them. Toss strawberries until evenly coated, then spoon evenly into pie crust. Cover and chill at least 4 hours or until firm. Serve topped with whipped cream.

