
Pie, Fresh Strawberry

Debby

Servings: 8

Preparation Time: 30 minutes

The orange peel is essential!

CRUST

1 package frozen pie crust

FILLING

5 cups strawberries, hulled and quartered

1 cup sugar

1/4 cup cornstarch

2 tablespoons lemon juice, fresh

2 teaspoons orange peel, grated

1 1/2 cups whipping cream, chilled

CRUST: Bake crust according to package directions. Cool completely.

FILLING: Place 2 cups strawberries in medium saucepan. Mash strawberries with potato masher until chunky. Add sugar, cornstarch, and lemon juice. Stir over medium-high heat until sugar dissolves and mixture boils and thickens, about 3 minutes. Transfer mixture to bowl. Cool to room temperature. Stir in remaining 3 cups strawberries and grated orange peel. Mound filling in crust. Chill pie until cold and set, at least 2 hours and up to 6 hours.

Serving Ideas: Rating: 8+

Desserts, Fruit

Per Serving (excluding unknown items): 376 Calories; 22g Fat (51.4% calories from fat); 2g Protein; 45g Carbohydrate; 2g Dietary Fiber; 61mg Cholesterol; 121mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1 1/2 Other Carbohydrates.