

Best STRAWBERRY PIE EVER

INGREDIENTS

Crust

$\frac{1}{2}$ c. (1 stick)
butter, softened
3 Tbsp. sugar
1 c. flour

Filling

2 c. water
2 c. sugar
6 Tbsp. cornstarch
1 (6 oz.) package strawberry jell-o
3 quarts strawberries, cleaned and de-stemmed
*If you are using a shallow pie plate, cut filling recipe in half.

INSTRUCTIONS

Crust

Mix butter, sugar,
and flour and press into a greased deep pie plate. Bake at 375
degrees for 10
minutes.

Filling

Bring water, sugar,
and cornstarch to a boil, stirring, until thick and clear.
Remove from heat; add strawberry jell-o.
Mix well and cool.
Fold in strawberries.
Pour into pie shell.
Store in refrigerator until set; serve with whipped cream.