

STRAWBERRY PIE!!! This looks amazing!!!

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

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

Source: www.kingideas.co