

STRAWBERRY PIE

This easy fresh strawberry pie with Homemade All Butter Crust is bursting with fresh strawberries. It's a perfect spring treat!

Hello! My Dear friends & Readers, How are y'all today? Wish you a wonderful springtime.

It's Pie Month here at Sugar Apron !!! Do you have a recipe for strawberry pie that you love?

This pie is easiest thing in the world to make.

As a child, I had a strawberry patch in the backyard, and smaller, crazy-delicious wild strawberries bunches near old wooden wall. My mother would send me to the back yard with a measuring bowl and tell me to fill it up to the line. I would pick the few biggest berries from the patch and then fill the rest of the bowl with reddest tiny wild berries.

Let me just say THAT FRESH strawberries are soooooo much tastier than supermarket and frozen strawberries. They are naturally sweet and just melt in your mouth. Back in the kitchen, she would slice the berries, make glaze with some sugar and cornstarch to thicken it and fill a crust made from lard (it could even smell a little pork-ish, honestly).

So, today, I'm sharing with you my ALL-TIME favorite strawberry recipe, with few changes. The BEST thing about this recipe, besides the fact that it will knock the socks off of your taste buds, is that it's only five ingredients, ok six if you count water.

It's EASY. Easy like sunday morning. EASY, EASY, EASY. But, it also means that the strawberries get to take center stage – where they belong.

So, let's make fresh strawberry pie, shall we?

FULL RECIPE IN THE NEXT PAGE, ENJOY ☐

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.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

Source: sugarapron.com

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.