

Strawberry Cream Pie

My mother, Evelyn Cooper, made this pie especially for me. When I make it for my family, I think back and remember.

1- 9-inch baked pie shell

1 pint fresh strawberries, divided

1/2 cup sugar

1-1/2 Tbs. cornstarch

1/2 cup water

Red food coloring, optional



EVELYN'S VANILLA PUDDING

whipped cream or frozen topping

In a bowl, dice enough berries to equal 1/2 cup.

In a saucepan, combine the sugar and cornstarch.

Stir in the diced berries and water; mix well.

Bring to a boil over medium heat, stirring constantly.

Cook and stir for 2 minutes.

Remove from the heat; add food coloring, if desired.

Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm.

Fold in the remaining berries.

Make Evelyn's Vanilla Pudding as directed and layer the cooled pudding into baked pie shell.

Spread cooled thickened strawberries evenly on top of pudding.

Decorate with whipped cream or frozen topping.

Yield: 8 - 10 servings.

NOTE: With pudding as a base, you can create many other pies using your imagination.

Blueberries, cherries, raspberries, and even a chocolate pudding with bananas.

Arrange fresh fruit in a decorative pattern on top of the pudding and brush with warmed apricot or marmalade jam. Sometimes I fold a cup of whipped cream or frozen topping into the pudding for a lighter taste.