

Sky-High Strawberry Pie

Remember Hess's Patio in Allentown, Pennsylvania and the Strawberry Pie? If you make my COOKIE CRUST PIE SHELL and follow this recipe. You can enjoy the Strawberry Pie, again.

- 1- 9-inch baked pie shell
- 1 quart fresh strawberries, divided
- 1 cup sugar
- 3 Tb. cornstarch
- 1 cup water
- OR
- 1- deep-dish 10-inch baked pie shell
- 3 quarts fresh strawberries, divided
- 1-1/2 cups sugar
- 6 Tb. cornstarch
- 2/3 cup water

Red food coloring, optional

- 2 cups whipped cream
- OR
- 2 cups whipped topping

In a large bowl, dice enough berries to equal 1 cup for 9-inch pie shell
3 cups for the 10-inch pie shell.

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.
Pour into a large bowl.
Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm.
Fold in the remaining whole berries.
Pile into pie shell. Chill for 2 to 3 hours.
Pipe whipped cream or whipped topping around edge of pie or dollop on individual slices.

Yield: 8 to 10 servings.

