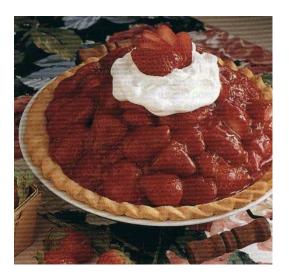
Pies Fruit

## **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.

## JACQUELINE'S COOKBOOK