

# Mom's Fresh Strawberry Pie

**Bottom Crust** (can be made ahead):

Ingredients:

- 1 C. Flour
- 2 tbsp powdered sugar
- 1 stick butter

Instructions:

- Blend flour and sugar. Use a pastry blender to cut or blend butter into a crumbly mixture. Do not overmix.
- Pour and press into an 8 or 9-inch pie plate or double the crust for a 9x13 baking dish.
- Bake for 20 minutes at 350 degrees. Cool slightly before use.

## Filling

Ingredients:

- 1 ½ C sugar
- 1 tbsp cornstarch
- 2 cups of water
- 1 3oz. packet of strawberry Jello
- 2 pints of strawberries, use enough to fill the pie dish, and cut into even-sized pieces.

Instructions:

- Place sugar, cornstarch, and water in a saucepan, and simmer until it is almost clear.
- Add jello and stir in completely. Let it cool until it begins to thicken (you can use an ice bath to speed this up, if desired). Place washed strawberries on crust and pour jello mix to cover strawberries. You may end up with extra, unused jello mix.
- Chill for at least 4 hours until set. Serve with whipped cream and enjoy every bite!