

# Fresh Strawberry Pie II

*Jim Fobel*

*Recipe's From An American Childhood*

*1 1/3 cups (about 42) vanilla wafers, finely crushed*  
*2 tablespoons sugar*  
*1 1/2 teaspoons vanilla extract, divided*  
*5 tablespoons unsalted butter, melted*  
*8 cups hulled strawberries, divided*  
*2 tablespoons water*  
*2/3 cup sugar*  
*2 tablespoons cornstarch*  
*1 tablespoon lemon juice*  
*whipped cream (optional)*

Preheat the oven to 350 degrees.

In a bowl, combine the water, crumbs, 1/2 teaspoon of vanilla, and the butter. Press into a nine-inch pie plate.

Bake for 10 minutes or until set and barely beginning to brown. Cool.

Quarter two cups of strawberries. Combine with two tablespoons of water in a medium saucepan. Bring to a boil over high heat while mashing the strawberries. Cook for about 2 minutes or until very juicy. Push the mashed berries through a sieve, pressing with a spoon and discarding the solids that remain. Measure the juice and add water to measure one cup.

In a saucepan, combine the sugar and cornstarch. Gradually whisk in the strawberry juice and lemon juice. Cook over medium heat until thickened. Boil for 1 minute or until translucent. Remove from the heat. Stir in the remaining vanilla.

Place one-third of the remaining berries in the pie shell. Drizzle with one-third of the glaze. Repeat twice.

Chill for two hours or until set.

Serve cold with whipped cream, if desired.

---

Per Serving (excluding unknown items): 1237 Calories; 59g Fat (42.3% calories from fat); 1g Protein; 180g Carbohydrate; trace Dietary Fiber; 155mg Cholesterol; 36mg Sodium. Exchanges: 1 Grain(Starch); 0 Fruit; 12 Fat; 11 Other Carbohydrates.