

# Strawberry Cream Pie

Mary Lappie

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 cup sugar  
2 quarts strawberries  
1 tablespoon cornstarch  
2 tablespoons cold water  
2 cups heavy cream  
1 baked nine inch pie shell*

In a saucepan, add sugar to the berries. Let stand for one hour. Strain.

Dissolve the cornstarch in cold water. Add to one-half of the berries and all of the juice. Cook for 15 minutes to thicken.

Chill in the refrigerator.

Just before serving, spread whipped cream about 1/2 inch thick in the baked pie shell. Put whole berries on top of the cream. Pour the thickened berries with juice over the top. Decorate around the edges with the remaining cream.

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Per Serving (excluding unknown items): 2800 Calories; 180g Fat (55.9% calories from fat); 17g Protein; 303g Carbohydrate; 27g Dietary Fiber; 653mg Cholesterol; 194mg Sodium. Exchanges: 1/2 Grain(Starch); 6 Fruit; 1 1/2 Non-Fat Milk; 35 Fat; 13 1/2 Other Carbohydrates.