

STRAWBERRY PIE

Ingredients

Crust:

1 cup flour
6 Tbsp butter, softened
2 Tbsp sugar
 $\frac{1}{8}$ tsp salt

Filling:

4 ounces cream cheese, softened
2 Tbsp powdered sugar
1 $\frac{1}{4}$ cup cold water
1 small strawberry jello sugar free
1 small vanilla Cook & Serve
2 cups heavy whipping cream
4 to 6 cups fresh strawberries, sliced

Directions

1. Mix crust ingredients well - ball stage in mixer. Shape round disk; cover in saran wrap and refrigerate 20 minutes.
2. Roll out between 2 sheets saran wrap with good dusting of flour. Pull off top, lay pie tin upside down. Flip and pat crust in pie tin.
3. Prick holes, crimp top, and put in freezer 30 minutes.
4. Bake crust at 375 degrees about 10 minutes, until golden.
5. Mix cream cheese and powdered sugar well.
6. Spread on cooled crust; refrigerate.
7. In a medium sauce pan, mix together cold water, strawberry jello mix, and vanilla pudding mix. Bring to a boil, whisking the entire time.
8. Cook 2 minutes, cool slightly and then add 4-6 cups sliced fresh strawberries. Arrange in crust.
9. Whip the whipping cream until it holds stiff peaks. Spread or pipe on pie.