



Fresh Strawberry Pie

Make this pie when strawberries are in season!

Bake a refrigerated pie crust according to the directions and set aside to cool completely. Yes, you can also make your own pie crust if you feel so inclined.

Wash, hull and half a carton of fresh strawberries. If your berries are particularly large, you may want to cut them in quarters.

Filling

- 1 cup water
- 1 cup sugar
- 3 Tablespoons of cornstarch
- 1 tsp Cookie Nip
- 1 box strawberry Jello

Combine all ingredients for the filling in a small saucepan and cook over medium heat. Stir constantly until the mixture gently boils. Remove from heat and allow the mixture to cool. I use an ice bath for cooling because I am impatient. Place all of the cut strawberries in the cooled pie crust. Pour the cooled mixture over the top. Shake the pie a bit so that all strawberries are covered. Refrigerate for 3 hours. Serve with whipped cream.