



## Fresh Strawberry Pie with Whipped Cream

READY IN



1500 min.

SERVINGS



8

CALORIES



282 kcal

DESSERT

### Ingredients

- ☐ 2.3 teaspoons gelatin powder unflavored
- ☐ 0.3 cup juice of lemon fresh
- ☐ 8 servings accompaniment: lightly whipped cream sweetened
- ☐ 5 ounce shortbread cookies
- ☐ 2 pounds strawberries hulled () (see cooks' note, below)
- ☐ 0.8 cup sugar
- ☐ 2 tablespoon butter unsalted cold cut into pieces

### Equipment

- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ sieve
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 350°F with rack in middle.
- ☐ Pulse cookies in a food processor to fine crumbs, then pulse in sugar and butter until combined. Press crumb mixture evenly onto bottom and up side of a 9-inch pie plate.
- ☐ Bake until golden, about 15 minutes.
- ☐ Transfer to a rack to cool.
- ☐ Select 20 large strawberries as close to same size as possible and set aside.
- ☐ Cut remaining berries into 1/4-inch dice and toss with sugar and lemon juice.
- ☐ Let stand, stirring occasionally, 30 minutes.
- ☐ Drain berries in a sieve set into a large glass measuring cup.
- ☐ Add enough water to measure 2 cups.
- ☐ Transfer liquid to a medium saucepan and reserve berries.
- ☐ Sprinkle gelatin over strawberry liquid and let soften 1 minute. Bring to a bare simmer, stirring until gelatin has dissolved.
- ☐ Add diced berries, then transfer to a metal bowl set into an ice bath and stir frequently until mixture begins to mound, 20 to 30 minutes.
- ☐ Spoon 1/2 cup filling into pie crust and arrange reserved whole berries, stem ends down, on filling. Spoon remaining filling over and between berries. Chill pie until filling is set, at least 4 hours.
- ☐ ·Pie crust can be made 2 days ahead and kept (covered once cool) at room temperature.·Filled pie can be chilled, loosely covered, up to 1 day.·While not as dramatic as whole large berries, if you find juicy small berries, cut them into quarters or halves. It may take longer for mixture to set, but pie will taste just as good.

## Nutrition Facts

 **PROTEIN 4.15%**  **FAT 41.39%**  **CARBS 54.46%**

## Properties

Glycemic Index:21.76, Glycemic Load:22.75, Inflammation Score:-6, Nutrition Score:8.929130282415%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 282.4kcal (14.12%), Fat: 13.46g (20.7%), Saturated Fat: 6.7g (41.91%), Carbohydrates: 39.84g (13.28%), Net Carbohydrates: 37.31g (13.57%), Sugar: 29.42g (32.69%), Cholesterol: 28.08mg (9.36%), Sodium: 72.26mg (3.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.04g (6.08%), Vitamin C: 70.7mg (85.7%), Manganese: 0.52mg (25.84%), Folate: 44.04µg (11.01%), Fiber: 2.53g (10.12%), Vitamin A: 334.42IU (6.69%), Vitamin B1: 0.09mg (6.18%), Potassium: 200.96mg (5.74%), Vitamin E: 0.86mg (5.72%), Iron: 1.02mg (5.69%), Vitamin B2: 0.09mg (5.26%), Vitamin B3: 1.03mg (5.15%), Copper: 0.1mg (4.91%), Magnesium: 18.15mg (4.54%), Vitamin K: 4.69µg (4.47%), Phosphorus: 41mg (4.1%), Vitamin B6: 0.07mg (3.54%), Calcium: 33.2mg (3.32%), Selenium: 2.15µg (3.08%), Vitamin B5: 0.21mg (2.14%), Zinc: 0.26mg (1.72%)