



Glazed Strawberry Pie with Cream Cheese

READY IN



45 min.

SERVINGS



6

CALORIES



379 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons cornstarch
- ☐ 3 oz cream cheese softened
- ☐ 0.8 cup granulated sugar plus 1 tablespoons sugar divided (use)
- ☐ 1 teaspoon juice of lemon fresh
- ☐ 1 pie shell cooled
- ☐ 5 cups strawberries whole
- ☐ 3 ounces strawberry gelatin
- ☐ 0.3 teaspoon vanilla extract
- ☐ 1 cup water

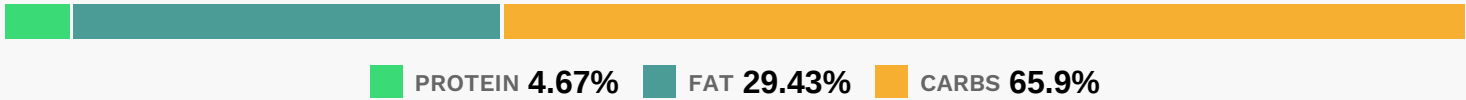
Equipment

- ☐ sauce pan
- ☐ whisk

Directions

- ☐ Whisk 3/4 cup of the sugar, cornstarch and water together in a saucepan. Bring to a boil and cook, stirring constantly, for about 2 minutes or until thick and clear.
- ☐ Remove from heat and add gelatin.
- ☐ Whisk until dissolved.
- ☐ Let stand for about 20 minutes at room temperature.
- ☐ Whisk in the lemon juice
- ☐ While syrup stands, beat the remaining tablespoon of sugar with cream cheese and vanilla.
- ☐ Spread the cream cheese mixture across bottom of the pie shell
- ☐ Pick out about 15–20 (depending on size) nice strawberries that are close in size. Set them aside. Slice the remaining strawberries cross-wise to make flat slices.
- ☐ Layer strawberry slices over cream cheese, covering it completely. Trim stems off the reserved strawberries and arrange them artfully, pointy side up, over the layer of flat strawberries. By this time your strawberry syrup should be fairly cool.
- ☐ Pour it over the strawberries. I left about 2 tablespoons of sauce behind so I'd have a higher strawberry to sauce ratio, but you can use your own judgement. Chill the pie for about 4 hours or until set.

Nutrition Facts



Properties

Glycemic Index:22.85, Glycemic Load:20.39, Inflammation Score:-5, Nutrition Score:9.9256520167641%

Flavonoids

Cyanidin: 2.02mg, Cyanidin: 2.02mg, Cyanidin: 2.02mg, Cyanidin: 2.02mg Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin:

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Nutrients (% of daily need)

Calories: 378.57kcal (18.93%), Fat: 12.71g (19.55%), Saturated Fat: 5.19g (32.46%), Carbohydrates: 64.01g (21.34%), Net Carbohydrates: 60.88g (22.14%), Sugar: 43.59g (48.43%), Cholesterol: 14.32mg (4.77%), Sodium: 230.13mg (10.01%), Alcohol: 0.06g (100%), Alcohol %: 0.03% (100%), Protein: 4.54g (9.07%), Vitamin C: 70.88mg (85.92%), Manganese: 0.59mg (29.72%), Folate: 50.5µg (12.63%), Fiber: 3.13g (12.54%), Phosphorus: 84.78mg (8.48%), Vitamin B1: 0.11mg (7.37%), Iron: 1.29mg (7.16%), Vitamin B2: 0.12mg (6.94%), Potassium: 232.47mg (6.64%), Selenium: 4.49µg (6.41%), Vitamin B3: 1.24mg (6.22%), Magnesium: 21.95mg (5.49%), Copper: 0.11mg (5.39%), Vitamin K: 5.01µg (4.77%), Vitamin A: 205.1IU (4.1%), Calcium: 40.31mg (4.03%), Vitamin E: 0.6mg (4.01%), Vitamin B6: 0.08mg (3.95%), Vitamin B5: 0.35mg (3.49%), Zinc: 0.38mg (2.51%)