



Strawberry Icebox Pie with Almond Crust

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



623 kcal

DESSERT

Ingredients

- ☐ 0.3 cup cornstarch
- ☐ 0.5 cup graham cracker crumbs
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 2 teaspoons orange peel grated
- ☐ 1 cup slivered almonds toasted
- ☐ 24 ounces strawberries hulled quartered
- ☐ 1 cup sugar
- ☐ 6 tablespoons butter unsalted melted ()

☐ 1.5 cups whipping cream chilled

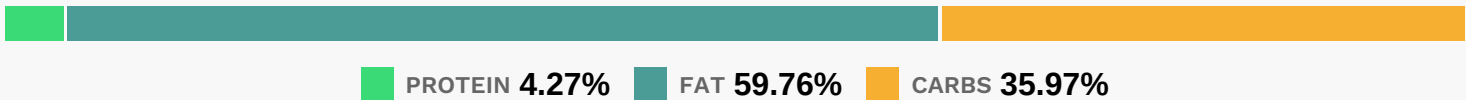
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ potato masher
- ☐ pie form

Directions

- ☐ Position rack in center of oven; preheat to 350°F. Butter 9-inch-diameter glass pie dish. Coarsely chop almonds in processor.
- ☐ Add graham cracker crumbs and sugar; process until finely ground.
- ☐ Add butter; process until evenly moistened. Press crumb mixture onto bottom and up sides of prepared pie dish.
- ☐ Bake crust until set, about 12 minutes. Cool completely on rack.
- ☐ Place 2 cups strawberries in medium saucepan. Mash strawberries with potato masher until chunky.
- ☐ Add sugar, cornstarch, and lemon juice. Stir over medium-high heat until sugar dissolves and mixture boils and thickens, about 3 minutes.
- ☐ Transfer mixture to bowl. Cool to room temperature. Stir in remaining 3 cups strawberries and grated orange peel. Mound filling in crust. Chill pie until cold and set, at least 2 hours and up to 6 hours.
- ☐ Using electric mixer, beat cream in large bowl until peaks form.
- ☐ Spread whipped cream decoratively over filling.
- ☐ Cut pie into wedges and serve.

Nutrition Facts



Properties

Glycemic Index:32.35, Glycemic Load:29.78, Inflammation Score:-8, Nutrition Score:16.149130282195%

Flavonoids

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Nutrients (% of daily need)

Calories: 623.27kcal (31.16%), Fat: 42.98g (66.12%), Saturated Fat: 21.69g (135.56%), Carbohydrates: 58.21g (19.4%), Net Carbohydrates: 53.32g (19.39%), Sugar: 43.08g (47.86%), Cholesterol: 97.33mg (32.44%), Sodium: 65.93mg (2.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.92g (13.83%), Vitamin C: 69.88mg (84.7%), Manganese: 0.85mg (42.75%), Vitamin E: 5.82mg (38.79%), Vitamin A: 1241.4IU (24.83%), Vitamin B2: 0.37mg (21.84%), Fiber: 4.89g (19.56%), Magnesium: 72.52mg (18.13%), Phosphorus: 167.04mg (16.7%), Copper: 0.26mg (12.86%), Calcium: 116.54mg (11.65%), Potassium: 385.1mg (11%), Folate: 42.36µg (10.59%), Iron: 1.54mg (8.53%), Vitamin D: 1.16µg (7.75%), Vitamin B3: 1.41mg (7.04%), Zinc: 1.02mg (6.82%), Vitamin B1: 0.09mg (6.31%), Vitamin B6: 0.11mg (5.48%), Vitamin K: 5.38µg (5.12%), Selenium: 3.48µg (4.97%), Vitamin B5: 0.4mg (4.03%), Vitamin B12: 0.12µg (1.98%)