



Strawberry Pie Cake

 Dairy Free

READY IN



100 min.

SERVINGS



8

CALORIES



556 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1 cup water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 1 lb strawberries fresh quartered
- ☐ 0.3 cup sugar
- ☐ 0.1 teaspoon salt
- ☐ 1 box pie crust dough refrigerated softened

Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil
- ☐ stand mixer
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 350°F. Spray 9-inch glass pie plate with cooking spray.
- ☐ In large bowl or bowl of stand mixer, beat cake mix, water, oil and eggs on low speed 30 seconds. Beat 2 minutes on medium speed, scraping side of bowl occasionally.
- ☐ Pour batter into pie plate until plate is 3/4 full (you will not use all of the batter).
- ☐ Bake 25 minutes or until edge is set but center is only slightly wobbly. Meanwhile, toss strawberries with sugar and salt; let stand 20 minutes.
- ☐ Remove cake from oven; place on cooling rack to cool slightly. Increase oven temperature to 450°F.
- ☐ On lightly floured work surface, cut middle section of 1 pie crust into 3 long (1-inch-wide) strips. Press ends of strips together to make 1 long strip for pie edge; set aside.
- ☐ Cut second pie crust into 1-inch-wide strips.
- ☐ Carefully arrange half of the pie crust strips from second pie crust about 1 inch apart on top of strawberries. Fold back every other strip halfway; arrange 1 of the remaining strips crosswise in center of pie. Fold strips back over. Repeat until lattice crust is created, alternating strips you fold back. Trim off excess pie crust with kitchen scissors.
- ☐ Arrange long strip of pie crust around edge of pie, pressing lightly onto pie plate edge to secure. Carefully crimp crust with fingertips. Cover edge with foil.
- ☐ Bake pie cake at 450°F 10 to 15 minutes or until crust is golden brown.
- ☐ Remove from oven to cooling rack. Cool at least 15 minutes before cutting.

Nutrition Facts



 **PROTEIN 5.68%**  **FAT 31.12%**  **CARBS 63.2%**

Properties

Glycemic Index:13.76, Glycemic Load:5.65, Inflammation Score:-4, Nutrition Score:13.167391336483%

Flavonoids

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Nutrients (% of daily need)

Calories: 556.21kcal (27.81%), Fat: 19.32g (29.72%), Saturated Fat: 6.07g (37.92%), Carbohydrates: 88.27g (29.42%), Net Carbohydrates: 85.11g (30.95%), Sugar: 37.05g (41.16%), Cholesterol: 61.38mg (20.46%), Sodium: 736.84mg (32.04%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.93g (15.86%), Vitamin C: 33.34mg (40.41%), Manganese: 0.57mg (28.41%), Phosphorus: 282.62mg (28.26%), Folate: 100.31µg (25.08%), Vitamin B1: 0.31mg (20.47%), Vitamin B2: 0.32mg (19.02%), Iron: 3.17mg (17.61%), Calcium: 165.14mg (16.51%), Vitamin B3: 3.08mg (15.39%), Selenium: 10.12µg (14.46%), Fiber: 3.16g (12.64%), Vitamin K: 11.83µg (11.27%), Vitamin E: 1.39mg (9.23%), Vitamin B5: 0.76mg (7.62%), Vitamin B6: 0.13mg (6.47%), Copper: 0.13mg (6.42%), Magnesium: 23.61mg (5.9%), Potassium: 188.53mg (5.39%), Zinc: 0.7mg (4.64%), Vitamin B12: 0.21µg (3.52%), Vitamin D: 0.33µg (2.2%), Vitamin A: 96.4IU (1.93%)