

DESSERT

Strawberry Pie II

30 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$1.45	310 kcal



Strawberry Pie II requires roughly 45 minutes from start to finish. This recipe serves 8 and costs \$1.45 per serving. This dessert has 310 calories, 3g of protein, and 12g of fat per serving. 1820 people have made this recipe and would make it again. It is brought to you by Allrecipes.

Ingredients

- | | |
|---|---|
| ☐ 3 tablespoons cornstarch | ☐ ½ cup heavy whipping cream |
| ☐ 1 9-inch (9 inch) pie crust, baked | ☐ 1 quart fresh strawberries |
| ☐ ¾ cup water | ☐ 1 cup white sugar |

EQUIPMENT Bowl, Sauce pan, Whisk

Method

- 1

Arrange half of strawberries in baked pastry shell. Mash remaining berries and combine with sugar in a medium saucepan.

- 2 Place saucepan over medium heat and bring to a boil, stirring frequently.
- 3 In a small bowl, whisk together cornstarch and water. Gradually stir cornstarch mixture into boiling strawberry mixture. Reduce heat and simmer mixture until thickened, about 10 minutes, stirring constantly.
- 4 Pour mixture over berries in pastry shell. Chill for several hours before serving. In a small bowl, whip cream until soft peaks form.
- 5 Serve each slice of pie with a dollop of whipped cream.

Nutrition per serving

310	3 g	12 g	49 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			5.5 g · 34% of daily needs
Fibre			3 g · 12% of daily needs
Sugar			31.2 g · 35% of daily needs
Sodium			109 mg · 5% of daily needs
Cholesterol			16.8 mg · 6% of daily needs
Vitamin C			69.7 mg · 84% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/strawberry-pie-ii-146560