



Fresh Strawberry Pie

Big ripe fresh strawberries seem to hold onto the hot summer sun and turn it into something that we can taste. This no-bake pie is a must-make during strawberry season. The glaze holds the pie together and makes the strawberries sparkle like rubies.

- 3 cups sliced fresh strawberries (750 mL)
- 1 prebaked single pie crust shell
- ½ cup granulated sugar (125 mL)
- 2 tbsp cornstarch
- 1 cup mashed fresh strawberries (250 mL)
- ¾ cup water (175 mL)

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Arrange the **sliced strawberries** in the prebaked **pie shell**. In a saucepan, blend the **sugar** and **cornstarch**; add the **crushed strawberries** and **water**. Bring to a boil and stir until thick and clear. Pour over the strawberries in the pie shell. Chill.

Serve with whipped cream, garnished with a whole berry and a fresh mint leaf.

Serves 6 to 8.

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This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.