

Glazed Strawberry Pie

Ingredients:

Pie Crust ([Homemade](#) or Store-Bought)
2 cups fresh strawberries, sliced

Glaze:

1 cup fresh strawberries, crushed
1/2 c. water
1 c. sugar
2 1/2 T. cornstarch
1 T. butter
Red food coloring

Directions:

Prepare pie crust and place in a 9-inch pie dish. Prick the pastry all over with a fork. Bake on an upper shelf in a hot oven (400°F) about 15 minutes or until lightly browned. Cool the shell thoroughly before adding filling.

Place 2 cups of the sliced strawberries in the prepared pastry shell.

Prepare the strawberry glaze: Crush 1 cup of strawberries and combine with water, sugar, and cornstarch in a medium saucepan. Bring to a boil and boil 2 minutes or until clear. (Stir with a whisk to avoid a lumpy glaze). Stir in butter and enough red food coloring to give an attractive bright color.

Spoon strawberry glaze over the strawberries. Make sure that all the berries are covered. Cool and chill. Before serving, top with whipped cream. (I use Reddy Whip).