

Big Boy's Fresh Strawberry Pie - Just Like the Diner Favorite!

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TIME
30 min

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INGREDIENTS

- 1 frozen pie crust, baked and cooled ?
- 1... cups granulated sugar
- 3 tbsp cornstarch
- 1... cups water
- 3 tbsp strawberry jelly
- 2 cups strawberries, sliced ?

DIRECTIONS

1. Bake the Pie Crust: Bake your frozen pie crust according to the package directions. Let it cool completely for about 30 minutes before adding filling.
2. Make the Strawberry Glaze: In a small saucepan, whisk together:
3. Sugar
4. Cornstarch
5. Water
6. Heat over medium, whisking constantly. Bring to a gentle boil, then reduce to a simmer and cook for about 5 minutes, until the mixture thickens and becomes slightly translucent.
7. Whisk in strawberry jelly until melted and smooth. Remove from heat and allow to cool to room temperature.
8. Fill the Pie: Arrange sliced strawberries in the cooled pie crust. Pour the cooled jelly glaze over the top, making sure all the berries are coated.
9. Chill and Set: Refrigerate the pie for at least 3 hours, or until fully set and chilled. Slice and serve cold!

TIPS FOR SUCCESS

Cool everything before assembly-warm glaze will make the crust soggy.

Use ripe but firm strawberries for the best texture.

Add a handful of whole berries on top for presentation.

Make it easier to slice by chilling the pie overnight.

