

## Big Boy-Style Strawberry Pie - Classic No-Bake Summer Dessert

Big Boy-style Strawberry Pie



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

4 cups fresh strawberries, hulled and sliced

1 cup sugar

1/4 cup cornstarch

1/4 teaspoon salt

1 tablespoon lemon juice

1 pre-baked 9-inch pie crust

Whipped cream (optional, for topping)

Instructions:

1 Macerate the Strawberries:

2 Make the Glaze:

3 Fill the Pie:

4 Chill to Set:

5 Serve & Top:

Tips for Success:

Use fresh strawberries - Frozen won't hold their shape as well after cooking.

Crust matters - A golden, flaky crust (homemade or store-bought) takes this pie to the next level.

Want a glossier finish? Brush the top with a bit of warmed strawberry jam after it sets.

Serving Suggestions:

? Blueberry Lemonade

? Rainbow Sprinkle Cookies

? No-Bake Monster Cookie Energy Balls

? Edible Cookie Dough

? Easter Sugar Cookies

Storage Tips:

Refrigerator: Keep the pie covered in the fridge for up to 4 days.

Freezer: Not recommended-fresh strawberries tend to weep when thawed.

More Recipes You'll Love:

Rainbow Sprinkle Cookies

Monster Cookie Energy Balls

Edible Cookie Dough

The Easter Cookies Everyone Will Be Talking About

Blueberry Lemonade

Final Thoughts:

## DIRECTIONS

1. **Macerate the Strawberries:** In a large bowl, toss the strawberries with the sugar. Let them sit for 15 minutes-this draws out their juices and starts the natural syrup process.
2. **Make the Glaze:** In a medium saucepan, whisk together the cornstarch, salt, and lemon juice. Slowly stir in the macerated strawberry mixture and bring to a gentle boil over medium heat.
3. Stir constantly for 5-7 minutes until the mixture thickens to a glossy, pourable consistency.
4. **Fill the Pie:** Remove the glaze from the heat and let it cool for a few minutes. Pour the filling into your pre-baked pie crust, spreading it evenly.
5. **Chill to Set:** Refrigerate the pie for at least 3 hours, or until the filling is set and sliceable.
6. **Serve & Top:** Top with whipped cream and serve cold for the ultimate summer dessert.
7. **Tips for Success:** Use fresh strawberries - Frozen won't hold their shape as well after cooking.
8. **Crust matters -** A golden, flaky crust (homemade or store-bought) takes this pie to the next level.
9. **Want a glossier finish?** Brush the top with a bit of warmed strawberry jam after it sets.
10. **Serving Suggestions:** This pie is perfect on its own or paired with:
  11. ? Blueberry Lemonade
  12. ? Rainbow Sprinkle Cookies
  13. ? No-Bake Monster Cookie Energy Balls
  14. ? Edible Cookie Dough
  15. ? Easter Sugar Cookies

16. Storage Tips: Refrigerator: Keep the pie covered in the fridge for up to 4 days.
17. Freezer: Not recommended-fresh strawberries tend to weep when thawed.
18. More Recipes You'll Love: Rainbow Sprinkle Cookies
19. Monster : Cookie Energy Balls
20. Edible : Cookie Dough
21. The : Easter Cookies Everyone Will Be Talking About
22. Blueberry : Lemonade
23. Final Thoughts: This Delicious Big Boy Strawberry Pie is everything you want in a retro dessert: easy, refreshing, and just sweet enough. It's the kind of recipe that gets passed down, shared at potlucks, and remembered for summers to come.
24. Tried it? Tag us with your creations or drop your twist in the comments below. Don't forget to follow ChefManiac for more nostalgic desserts and fresh family favorites!

## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/big-boy-style-strawberry-pie-classic-no-bake-summer-dessert/>