

Angie's Sweet Strawberry Pie - A No-Bake Classic with a Fresh Twist

Angie's Sweet Strawberry Pie ?



TIME
2 min

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INGREDIENTS

- 1 (9-inch) graham cracker crust or deep-dish pastry crust
- 2 pounds fresh strawberries, rinsed and hulled
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{3}$ cup water
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice (optional, for brightness)
- 2 cups whipped cream, for topping

Ingredient Notes:

Strawberries: Use ripe, firm berries for best texture.

Crust Choice: Graham cracker keeps things no-bake; a baked pastry crust adds old-school charm.

Cornstarch: Essential for creating that glossy, sliceable glaze.

Lemon Juice: Optional but brightens the flavor beautifully.

Whipped Cream: Pipe, dollop, or serve alongside-it completes the pie!

DIRECTIONS

- 1.** Prep the Strawberries: Cap and slice strawberries in half or quarters (6-7 cups total). Set 4 cups aside for cooking; save the rest for folding in later.
- 2.** Make the Glaze: Place 4 cups of berries in a pot. Mash slightly with a fork or masher. Add sugar and stir. Heat on medium, stirring occasionally until sugar dissolves.
- 3.** Thicken the Filling: Mix cornstarch and water in a small bowl until smooth. When berry mixture reaches a boil, stir in the cornstarch slurry. Keep stirring and boil for 1-2 minutes, until thickened and glossy. Remove from heat.
- 4.** Assemble the Pie: Add remaining fresh berries and lemon juice (if using) to the glaze. Stir to coat evenly. Pour filling into prepared crust. Refrigerate for at least 4 hours, ideally overnight.
- 5.** Serve with Style: Before serving, top with whipped cream and garnish with halved strawberries. Serve chilled and watch it disappear!

SWAPS & NOTES

Strawberries: Use ripe, firm berries for best texture.

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TIPS FOR SUCCESS

Cool Before Serving: Chilling gives the filling time to set and intensifies the flavor.

Make Ahead: Best made 1 day in advance-it holds up beautifully.

Whipped Cream Trick: Chill your mixing bowl and beaters before whipping for better texture.

Add Flair: A drizzle of chocolate sauce or a sprinkle of chopped mint elevates the presentation.

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