

## No-Bake Strawberry Pie: Easy, Fresh & Perfect for Summer

unparalleled freshness and vibrant flavor



**TIME**  
**3-5 min**

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**ChefManiac**

### INGREDIENTS

For the Crust: 1 1/2 cups graham cracker crumbs  
(from about 10-12 full graham cracker sheets)

1/4 cup granulated sugar

1/2 cup (1 stick) unsalted butter, melted

For the Filling: 1 1/2 cups water

1 cup granulated sugar

3 tablespoons cornstarch

1 (3 oz) package strawberry-flavored gelatin (like  
Jell-O)

1 lb (about 3-4 cups) fresh strawberries, hulled  
and left whole or halved (depending on size)

Optional: 1 tsp lemon juice (for glaze)

### DIRECTIONS

1. Prepare the Crust: In a medium bowl, combine the 1 1/2 cups graham cracker crumbs, 1/4 cup granulated sugar, and 1/2 cup melted unsalted butter. Stir well with a fork or spatula until the crumbs are evenly moistened and resemble wet sand. Press this mixture firmly and evenly into the bottom and slightly up the sides of a 9-inch pie plate. Use the back of a spoon or the bottom of a flat glass to compact it tightly. Place the crust in the refrigerator to chill while you prepare the filling.
2. Make the Strawberry Glaze Base: In a medium saucepan, combine 1 1/2 cups water, 1 cup granulated sugar, and 3 tablespoons cornstarch. Whisk constantly over medium heat until the mixture comes to a boil and thickens, becoming clear and syrupy, about 3-5 minutes. Ensure no lumps remain from the cornstarch. Remove the saucepan from the heat. Immediately whisk in the 1 (3 oz) package strawberry-flavored gelatin until it is completely dissolved. If using, add 1 teaspoon lemon juice.
3. Cool the Glaze: Let the glaze cool at room temperature for about 20-30 minutes, stirring occasionally, until it has thickened slightly but is still pourable, and has cooled enough that it won't melt the fresh strawberries instantly. It should still be warm but not hot.
4. Arrange Strawberries in Crust: While the glaze cools, hull and prepare your 1 lb (about 3-4 cups) fresh strawberries. You can leave smaller ones whole and halve larger ones. Arrange the strawberries snugly in a single layer (or two layers if they fit) in the chilled graham cracker crust.

5. 5. Pour & Chill: Carefully pour the slightly cooled strawberry glaze evenly over the arranged fresh strawberries in the pie crust. Ensure the glaze covers all the berries. Gently transfer the pie to the refrigerator. Chill for at least 4 hours, or preferably overnight, to allow the pie to set completely. This is crucial for a firm, sliceable pie.
6. 6. Garnish & Serve: Once the pie is fully set, slice it with a sharp knife (dip in hot water and wipe clean between slices for neat cuts). Serve chilled, garnished with a dollop of fresh whipped cream, extra fresh strawberries, or a sprig of mint, if desired. Enjoy your delicious No-Bake Strawberry Pie!

## SWAPS & NOTES

**Graham Cracker Crumbs:** You can easily make these by crushing graham crackers in a food processor or a bag with a rolling pin.

You can also use pre-made graham cracker pie crusts for even quicker assembly.

**Butter (Crust):** Unsalted butter is preferred to control saltiness.

**Strawberries (Filling):** Use fresh, ripe, firm strawberries .

## TIPS FOR SUCCESS

**Chill Crust Firmly:** A well-chilled and compacted crust holds up best.

**Dissolve Cornstarch Cold:** Always mix cornstarch with cold water/sugar before heating to avoid lumps in the glaze.

**Cool Glaze Slightly:** Don't pour hot glaze over fresh strawberries, or they will soften and release too much water.

The glaze should be warm but not steaming.

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

Original recipe: <https://chefmaniac.com/no-bake-strawberry-pie-easy-fresh-perfect-for-summer/>