

## 4th of July Swirl Pie - A Creamy Red, White, and Blue Summer Dessert

1 1/4 cups graham cracker crumbs, about 10 full sheets



**OVEN**  
**350°F**

**TIME**  
**8 to 10 min**

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### INGREDIENTS

For the crust:

1 1/4 cups graham cracker crumbs, about 10 full sheets

3 tablespoons granulated sugar

5 tablespoons unsalted butter, melted

For the filling:

16 ounces cream cheese, softened

3/4 cup powdered sugar

1 teaspoon vanilla extract

1 cup heavy cream, cold

For the red swirl:

1 cup fresh strawberries, hulled and chopped

2 tablespoons granulated sugar

For the blue swirl:

1 cup fresh blueberries

### DIRECTIONS

1. Preheat the oven. Preheat your oven to 350°F.
2. Make the crust. In a medium bowl, stir together the graham cracker crumbs, granulated sugar, and melted butter until evenly moistened.
3. Press and bake. Press the crumb mixture into a 9-inch pie plate, making sure to go up the sides. Bake for 8 to 10 minutes, until lightly golden. Let the crust cool completely.
4. Cook the strawberry puree. In a small saucepan, combine the chopped strawberries and sugar. Cook over medium heat for about 5 minutes, until soft and syrupy. Puree until smooth, then let cool completely.
5. Cook the blueberry puree. In another small saucepan, combine the blueberries and sugar. Cook over medium heat until soft and syrupy, about 5 minutes. Puree until smooth, then cool completely.
6. Make the filling. In a large bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until smooth.
7. Whip the cream. In a separate bowl, whip the cold heavy cream until stiff peaks form.
8. Fold together. Gently fold the whipped cream into the cream cheese mixture until fully combined and fluffy.
9. Assemble the pie. Spoon one-third of the filling into the cooled crust. Drop spoonfuls of strawberry puree and blueberry puree over the filling in alternating dollops.
10. Add the remaining filling. Top with the rest of the cream filling, then add more dollops of the strawberry and blueberry purees across the top.

11. Create the swirl. Use a skewer or knife to gently swirl through the top, creating a red, white, and blue marble pattern.
12. Chill and serve. Refrigerate the pie for at least 4 hours, or overnight, until fully set. Slice with a hot, clean knife for the neatest presentation.

## SWAPS & NOTES

Graham cracker crumbs: These create a classic buttery crust that works perfectly with the creamy filling.

You can crush your own crumbs or use pre-crushed graham cracker crumbs if that is more convenient.

Cream cheese: Make sure it is softened before mixing so the filling turns out smooth and lump-free.

Heavy cream: Cold heavy cream whips best, so keep it chilled until you are ready to use it.

## TIPS FOR SUCCESS

Let the crust cool completely before adding the filling.

A warm crust can soften the filling and affect the final texture.

Make sure the berry purees are cooled before swirling them into the pie.

Warm fruit sauce can melt the cream filling and blur the layers too much.

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

Original recipe: <https://chefmaniac.com/4th-of-july-swirl-pie-a-creamy-red-white-and-blue-summer-dessert/>