

Beth's Strawberry Pie

Crust

½ Cup Butter
2 TBS Sugar
1 Cup Flour

Mix butter and 2 TBS sugar together
Add flour and mix.
Press into 9" pie pan.
Bake at 375 for 12 minutes
Allow to cool

Filling

1 Qt Fresh Strawberries
3 TBS Cornstarch
1 Cup Sugar
1 – 3 oz Strawberry Jell-O
1 Cup Water

Blend cornstarch, 1 cup sugar in small pot.
Add water, cook over medium heat until thick
(approximately 3 to 5 minutes, mixture will become translucent)
Add Jell-O, stir until dissolved

Place strawberries into pie shell.
Pour mixture over berries. Chill

Andy's quick crust alternative

Use one box (2 pie crusts)
Spread out one pie crust, and use rolling pin to stretch a little
Dampen crust with water
Sprinkle with sugar
Place second pie crust on top and roll out some, pressing the two together

Place shell into pie pan, and prick with fork before baking
Bake at 350 for 10 to 15 minutes, until crust just starts to show some color. (underbake)
Allow to cool.