



Amish Strawberry Pie

Cool and sweet, just the thing for a summer patio party!

Crust:

1½ c. flour
¾ tsp. salt
Deep-dish pie pan

3 tbsp. very cold water
½ c. shortening (butter-flavored)

Mix flour with salt then cut in shortening with pastry cutter or fork.

Sprinkle in cold water, mix with fork.

(Use immediately or wrap in wax paper and refrigerate.)

Roll out with flour on cutting board.

(Tip to easily move to pan: Gently fold in half and place into deep-dish pie pan, then unfold.)

Crimp edges of pie crust with fingertips, then prick center bottom of crust a few times with a fork.

Bake pie shell separately (do not add strawberries). Place in 425 oven for about 15 minutes.

(Look for light brown edges.)

Filling:

2 c. water
½ c. sugar
⅓ c. corn starch

⅓ c. strawberry gelatin
1 qt. strawberries (4 cups)
whipped topping

In sauce pan mix water, sugar and corn starch, then bring to a boil.

Cook and stir for 10 minutes.

Remove from heat and stir in gelatin, allow to cool.

Remove stems and cut strawberries in half.

Once sauce has cooled, gently stir in strawberries.

Pour into baked pie shell and refrigerate overnight.

Served topped with whipped cream or ice cream.

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