

Hydro Harvest Farms Easy Strawberry Pie

1101 Shell Point Rd E Ruskin FL

I have made many variations of Strawberry Pie, but I find this one to be the easiest and best tasting. Especially to the discriminating 4 year old in our world!

Ingredients:

1 store pie crust, baked according to package, regular or deep dish

1 to 1 1/2 lbs of Strawberries from the farm (sliced), deep dish crust may take more

1 cup of sugar (I know not good, but its dessert!)

3 T cornstarch

¾ Cup of water

Bake the pie crust according to instructions. While that is baking, place half of the berries in a saucepan and add sugar. Turn on to about medium heat and mash them while they come to a boil, turn down to a simmer. Mix the cornstarch and water in a bowl and add them to simmering berries in the pot. Stir frequently for about 10 minutes. Remove from heat when the berries thicken. Place other half of sliced berries in the baked pie shell. Pour hot strawberry mixture over berries. Chill for a couple of hours.

Serve plain or with a dollop of whipped cream or Ice Cream!

Enjoy and remember our berries and all of our food is pesticide free!