

Strawberry Pie

Ingredients

- 1 Pie Crust
- 2 lb Strawberries
- 1 c Sugar
- 1/3 c Water
- 3 T Cornstarch
- 1/2 c Heavy Cream (plus 1
tablespoon)
- 1 T Powdered Sugar
- 1/8 t Vanilla Extract
- 1 Egg Yolk

Instructions

1. Roll the pie crust out and place into a 9-inch pie pan. Roll edge underneath and crimp. Pierce bottom of crust and line with a double thickness parchment and add pie weights. Refrigerate crust.
2. Preheat oven to 425 degrees. Place pie crust onto preheated oven and reduce oven temperature to 400 degrees. Bake 20 to 30 minutes or until the crust is golden.
3. Make egg wash by whisking egg yolk and 1 tablespoon cream in a small bowl. Then, remove pie weights and parchment from pie crust. Brush bottom and sides of crust with egg wash. Bake until egg wash is dry and shiny, 3 to 5 minutes. Cool crust completely before filling.
4. Measure out two cups of berries, wash and hull them, then crush them with a potato masher. Add

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the crushed strawberries, sugar, water, and cornstarch to a medium saucepan. Cook over medium heat, stirring often, until it boils. Boil for 1 minute, then remove from heat. Cool completely before continuing.

5.To assemble the pie, hull and slice the remaining strawberries and place them in a bowl. Pour the cooled strawberry filling over the top and stir. Place in pie crust. Chill for at least 2 hours.

6.In the bowl of a standing mixer add 1/2 cup heavy whipping cream, powdered sugar, and vanilla. Top with fresh whipped cream before serving. This pie is best eaten the same day its made. It will get weepy if refrigerated overnight.