

Strawberry Pie

Ingredients

1 9-inch deep-dish pie shell
2 pints fresh strawberries
1 cup organic sugar
1/4 (one-quarter) cup corn starch
1 cup cranberry juice

Method

Bake pie shell according to recipe directions and set aside to cool. Wash and dry strawberries. Keep strawberries whole but cut off any white and the stem. Arrange berries pointed up in the prepared pie shell with strawberries fitting tightly and saving the very best for the mound on top. Set pie in the fridge. In a saucepan, stir together sugar and cornstarch. Add juice slowly and bring to boil over medium heat while stirring constantly. Boil one minute until thickened. Pour mixture slowly over berries. Refrigerate until set, at least eight hours or overnight. Top with low-fat whipped topping to serve eight.