

Dessert

Glazed Fresh Strawberry Pie

Argo Corn Starch

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 4 hours 8 minutes

Refrigeration Time: 3 hours

A baked 9-inch pie crust may be substituted for the cookie crust.

COOKIE CRUST

1 1/2 cups crushed shortbread cookies

1/3 cup butter, melted

1/4 cup chopped almonds

FILLING

2 pints (about 2 lbs) strawberries, hulled

1/3 cup water

1 cup sugar

2 tablespoons corn starch

1/2 teaspoon almond extract

1/4 teaspoon salt

whipped topping (optional)

Preheat oven to 350 degrees.

TO MAKE COOKIE CRUST: Mix all crust ingredients. Press into 9-inch pie pan. Bake for 8 minutes or until lightly browned.

TO MAKE FILLING: Mash (or puree) enough strawberries to equal one cup; add water. Combine sugar and corn starch in small saucepan. Stir in mashed strawberries.

Cook over medium heat, stirring constantly until mixture thickens and comes to a full boil (15 to 20 minutes). Boil 1 minute; remove from heat. Stir in almond extract and salt. Cool 10 minutes.

Fill cooled crust with remaining whole strawberries; pour cooked strawberry mixture over berries. Refrigerate at least 3 hours. Garnish with whipped topping, if desired.

Per Serving (excluding unknown items): 186 Calories; 9g Fat (43.6% calories from fat); 1g Protein; 26g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 138mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates.