

# Strawberry Pie Kansas

*Edith McClain - Rossville, IN*

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## **Servings: 6**

### **PASTRY FOR A DOUBLE CRUST PIE**

*2 cups flour*

*1/4 teaspoon salt*

*1/4 teaspoon baking powder*

*2/3 cup vegetable oil*

*4 tablespoons cold water*

*2 tablespoons whipping cream*

*3 tablespoons sugar*

### **STRAWBERRY FILLING**

*2 cups fresh or frozen strawberries*

*1 cup sugar*

*1 tablespoon flour*

*3 tablespoons butter, broken into small pieces*

## **Preparation Time: 30 minutes**

### **Bake Time: 1 hour**

In a bowl, mix the flour, salt, baking powder and vegetable oil. Add the cold water. Mix well.

Roll the dough out between two pieces of waxed paper. Place the bottom crust in a nine-inch pie plate.

In a bowl, mix together the strawberries, sugar and flour. Pour into the pie shell and dot with butter. Cover with the top crust. Make holes in the top crust with a fork.

Before baking, cover the top crust with two tablespoons of whipping cream and sprinkle with three tablespoons of sugar.

Bake at 350 degrees for 55 to 60 minutes.

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Per Serving (excluding unknown items): 590 Calories; 32g Fat (48.3% calories from fat); 5g Protein; 73g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 171mg Sodium. Exchanges: 2 Grain(Starch); 0 Non-Fat Milk; 6 1/2 Fat; 2 1/2 Other Carbohydrates.