

# Strawberry Pie Mississippi, Oklahoma

*G G Palmer - Corinth, MS; Bonnie brady - Tulsa, OK  
Treasure Classics - National LP Gas Association - 1985*

**Servings: 8**

*1 (8 or 9-inch) baked pie  
shell  
1 package (3 ounce) cream  
cheese  
2 pints strawberries,  
stemmed  
1 cup sugar  
2 to 3 tablespoons  
cornstarch  
1/2 cup water  
red food coloring (optional)*

**Preparation Time: 5 minutes****Bake Time: 20 minutes**

Bake the nine-inch pie shell. Set aside.

In a bowl, cream the cream cheese. Spread one-half of the cream cheese mixture on the pie shell. Cover with one pint of the strawberries. Cut the second pint of the strawberries in half.

In a saucepan, combine the sugar, cornstarch and water, blending well. Add the half strawberries. Cook until thickened, stirring constantly. Add a few drops of red food coloring, if desired. Mix well.

Pour the mixture immediately over the strawberries in the pastry shell.

Chill.

Decorate with the remaining cream cheese mixture, strawberries or whipped cream.

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Per Serving (excluding unknown items): 342 Calories; 10g Fat (27.1% calories from fat); 3g Protein; 60g Carbohydrate; 2g Dietary Fiber; 32mg Cholesterol; 90mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 2 Fat; 1 1/2 Other Carbohydrates.