

Dessert

Strawberry Custard Pies

Taste of Home April 2008

4 1/2 cups sugar
3/4 cup cornstarch
4 1/2 cups water
3 pkg (3 oz ea) strawberry gelatin
1 tablespoon lemon juice
6 pkg (3 oz ea) cook-and-serve vanilla pudding mix
6 pastry shells (9-inch)
3 pounds fresh strawberries, halved
whipped cream (optional)

In a large saucepan, combine sugar and cornstarch; gradually stir in water until smooth. Bring to a boil; cook and stir for two minutes or until thickened. Remove from the heat. Stir in the gelatin and lemon juice until the gelatin is dissolved. Cool to room temperature.

Prepare pudding mixes according to package directions. Pour into pastry shells. Top with strawberries. Carefully spoon gelatin mixture over berries. Refrigerate until set. Garnish with whipped cream, if desired.

Yield: 6 pies

Per Serving (excluding unknown items): 4237 Calories; 4g Fat (0.9% calories from fat); 8g Protein; 1078g Carbohydrate; 30g Dietary Fiber; 0mg Cholesterol; 63mg Sodium. Exchanges: 6 Grain(Starch); 6 1/2 Fruit; 60 1/2 Other Carbohydrates.