

Strawberry Jello Pie

Paula Macri - Gattuso's Bella Cucina
Scripps Treasure Coast Newspapers

1 nine-inch pie shell, baked
1 1/2 cups fresh strawberries,
washed and hulled
1 cup water
2 tablespoons corn starch
3/4 cup sugar
1 box (3 ounce) strawberry jello
1 cup heavy cream
3 tablespoons powdered sugar
1/2 teaspoon vanilla

Place the strawberries upside down in the baked pie shell and set aside.

In a small microwave bowl, mix the water, cornstarch and sugar. Stir together until completely dissolved.

Microwave for 1 to 2 minutes, until it bubbles and thickens. Stir in the strawberry jello powder and pour over the strawberries.

Spread over the top and refrigerate until the jello sets, approximately two to three hours.

In a large bowl, whip the cream and vanilla together until stiff peaks form. Spread over the top of the pie and garnish with fresh strawberries.

Refrigerate until the whipped cream is chilled before serving.

Per Serving (excluding unknown items): 1561 Calories; 89g Fat (49.8% calories from fat); 6g Protein; 195g Carbohydrate; 5g Dietary Fiber; 326mg Cholesterol; 101mg Sodium. Exchanges: 1 Fruit; 1/2 Non-Fat Milk; 17 1/2 Fat; 11 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	1561	Vitamin B6 (mg):	.1mg
% Calories from Fat:	49.8%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	48.6%	Thiamin B1 (mg):	.1mg

% Calories from Protein: 1.5%
 Total Fat (g): 89g
 Saturated Fat (g): 55g
 Monounsaturated Fat (g): 25g
 Polyunsaturated Fat (g): 4g
 Cholesterol (mg): 326mg
 Carbohydrate (g): 195g
 Dietary Fiber (g): 5g
 Protein (g): 6g
 Sodium (mg): 101mg
 Potassium (mg): 551mg
 Calcium (mg): 191mg
 Iron (mg): 1mg
 Zinc (mg): 1mg
 Vitamin C (mg): 127mg
 Vitamin A (i.u.): 3558IU
 Vitamin A (r.e.): 1008 1/2RE

Riboflavin B2 (mg): .3mg
 Folic Acid (mcg): 48mcg
 Niacin (mg): trace
 Caffeine (mg): 0mg
 Alcohol (kcal): 6
 % Daily Value

Food Exchanges

Grain (Starch): 0
 Lean Meat: 0
 Vegetable: 0
 Fruit: 1
 Non-Fat Milk: 1/2
 Fat: 17 1/2
 Other Carbohydrates: 11 1/2

Nutrition Facts

Amount Per Serving

Calories 1561 Calories from Fat: 778

% Daily Values*

Total Fat	89g	137%
Saturated Fat	55g	274%
Cholesterol	326mg	109%
Sodium	101mg	4%
Total Carbohydrates	195g	65%
Dietary Fiber	5g	20%
Protein	6g	
Vitamin A		71%
Vitamin C		212%
Calcium		19%
Iron		5%

* Percent Daily Values are based on a 2000 calorie diet.