



Strawberry Pie

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- 1 Graham Cracker Crust (I made my own with GF Graham Crackers)
- 2 1/2 quarts fresh strawberries (more if you like to snack)
- 1 cup white sugar
- 2 tablespoons cornstarch
- 1 cup boiling water
- 1 (3 ounce) package strawberry flavored gelatin

In a saucepan, mix together the sugar and corn starch; make sure to whisk corn starch in completely. Stir in boiling water, and cook over medium heat until mixture thickens.

Remove pot from heat. Add jell-o mix, and stir until smooth.

Let mixture cool to room temperature.

Wash and stem berries. Position berries with points facing up in the graham cracker crust...this is also good if you use shortbread cookies to make the crust.

Pour cooled gel mixture over strawberries.

Refrigerate until set.

Serve with whipped cream, if desired.