

Strawberry Cream Cheese Pie

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Ingredients, crust:

1 1/2 cups flour
1/3 cup sugar
1 tsp salt
1/2 cup canola oil
2 TBSP milk

Ingredients, pie:

8 oz cream cheese, softened
3 TBSP sugar
1/4 tsp vanilla
2 quarts strawberries
2/3 cups sugar
3 TBSP cornstarch mixed with 3 TBSP cold water

Directions:

*Preheat oven to 425 degrees. Stir all crust ingredients together. Press into the bottom and partially up the sides of a pie plate.

*Bake 12 - 15 minutes.

*Cool.

*Beat cream cheese, vanilla and sugar until smooth. Carefully spread over cooled crust.

*Wash all strawberries, pat dry and cut off leaves.

*Opt: can pick the 4 biggest and arrange them, upside down towards the center of the cream cheese.

*Puree strawberries and add them to a saucepan with the sugar. Simmer.

*Add the cornstarch/water mixture to the saucepan and stir until thick and boiling.

*Turn down the heat and simmer for 2 minutes.

*Cool slightly, then pour over the cream cheese layer.

*Keep refrigerated. Opt: Garnish with whipped cream before serving.