

# Fresh Strawberry Pie

**Yield: One 9-inch pie**

## **Pie Dough Ingredients:**

1 ¼ cup all-purpose flour  
¼ teaspoon salt  
½ cup (one stick) unsalted butter, super cold,  
cut into small cubes  
¼ cup icy cold water

## **Pie Filling Ingredients:**

1 quart strawberries, sliced (about 4 ½ cups)  
¾ cup sugar  
3 tablespoons cornstarch  
¾ cup water

## **Topping Ingredients:**

½ cup heavy whipping cream  
½ teaspoon pure vanilla extract  
2 tablespoons confectioner's sugar



- Step 1:** Make the pie dough: In the bowl of a food processor pulse the super-cold butter, flour and salt together until the butter is coated in flour and resembles large crumbs.
- Step 2:** Slowly add the water. One tablespoon at a time and continue to pulse. You may not need the entire ¼ cup. Be careful not to over-mix as the machine heats the dough up and melts the butter. Once the dough forms a ball, stop pulsing. Turn dough out onto a large piece of parchment paper and form a large disk. Cover the disk with the parchment paper and refrigerate until cold (about 2 hours).
- Step 3:** **Pre-heat oven to 425° F.** Roll dough out on a lightly floured surface to fit a 9-inch pie pan. Carefully transfer dough to pan and trim edges. Poke holes at the bottom of the crust with a fork. Use a large piece of parchment paper to fit the center of the pie pan to place on top of dough. You can use dried beans as pie weights. Bake for 10 minutes with the weights. Take out pie pan from oven and remove parchment paper with pie weights. Put pie pan back in the oven and bake for another 10 – 15 minutes until light brown. Remove pan from oven and let cool completely before filling.
- Step 4:** Arrange half of the sliced strawberries in the cooled pie shell. Put the remaining strawberries in a medium-size saucepan with the sugar and begin to cook over high heat.
- Step 5:** In a small bowl, whisk together the water and cornstarch and gradually stir the mixture into the pan with the berries. After the mixture comes to a boil, reduce to a simmer and continue to cook until it has thickened (about 10 minutes).
- Step 6:** Pour mixture over sliced berries in the pastry shell and chill for at least 4 hours (overnight is best) before serving.
- Step 7:** In the bowl of an electric mixer, beat together whipping cream, vanilla extract and sugar until soft peaks form. Serve each slice of pie with a dollop of whipped cream.