

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Picnic Perfect Strawberry Cream Cheese Pie

"A great summer dessert!"



Sweet, fresh and satisfying, Donna Morgan's Strawberry Cream Cheese Pie is a terrific blend of light summer berries and creamy cream cheese. I could eat this for breakfast, lunch and dinner... and maybe for a snack too. The best part of this recipe is it makes two pies, so you can keep one all for yourself!

See step-by-step photos of Donna's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/strawberrypie

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet



Donna Morgan
Roanoke, VA
(pop. 97,032)

Strawberry Cream Cheese Pie



What You Need

2 deep dish pie crusts
CREAM CHEESE FILLING
1 8 oz. pkg cream cheese, softened
1 can sweetened condensed milk
1/3 c lemon juice
1 tsp vanilla
STRAWBERRY GLAZE
1 c sugar
1/4 c all purpose flour
1 1/2 c water
1 small box strawberry gelatin
3 c fresh sliced strawberries

Directions

- Prepare pie crusts according to package directions. Cool.
- Mix cream cheese, sweetened condensed milk, lemon juice and vanilla. Beat well. Refrigerate.
- In a small sauce pan, mix sugar and flour.
- Slowly add water to dissolve sugar and flour.
- Bring to a boil and cook until mixture looks almost clear.
- Remove from heat and add box of strawberry gelatin.
- Allow to cool slightly before pouring over strawberries.
- Divide cream cheese mixture between two pie crusts.
- Top with sliced fresh strawberries, top with cooled strawberry glaze to cover berries.
- Refrigerate until set.
- Serve with or without whipped topping.

Submitted by: Donna Morgan, Roanoke, VA (pop. 97,032)

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