

## STRAWBERRY PIE

TINYDYNAMITE.ORG

Serves 6 to 8

It's our Artistic Director KC's go-to recipe for summer!

Adapted from *Domino* magazine.

“**Strawberries, and only strawberries, could now be thought or spoken of.**”

—*Emma* by Jane Austen

### Ingredients

- 2 lbs fresh strawberries (about 4 pints), tops removed, plus 4 of the prettiest strawberries, reserved
- 1  $\frac{1}{4}$  cups milk
- $\frac{3}{4}$  cup sugar
- 5 Tbsp cornstarch
- 3 Tbsp freshly squeezed lemon juice (from 1 lemon)
- 2  $\frac{1}{2}$  cups graham-cracker crumbs
- 10 Tbsp unsalted butter, melted
- 1 cup heavy cream
- 1 Tbsp confectioners' sugar



## Directions

- Place 2 lbs strawberries in a blender and blend on high until pureed, about 10 seconds (do in two batches if necessary).
- Combine milk, sugar, and cornstarch in a heavy-bottomed saucepan, and whisk until dissolved. Add the strawberry puree and lemon juice. Cook on high heat, whisking frequently, until the mixture is thick and bubbling (about 7 minutes); remove from heat.
- Place graham cracker crumbs in a 10" x 1 ½" deep pie plate, drizzle with melted butter, and mix until all the crumbs are moistened. With the back of a spoon, press evenly into the bottom and sides of the pie plate to form a crust.
- Pour strawberry filling into crust and let cool completely (about 30 minutes). Cover and refrigerate overnight.
- Just before serving, place heavy cream in a mixing bowl and, with an electric or stand mixer, beat on high until stiff peaks form. Add confectioners' sugar and beat another 10 seconds.
- Using a spatula, spread the whipped cream over the filling. Slice reserved strawberries, add to top, and serve.

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