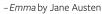
## STRAWBERRY PIE

## **TINYDYNAMITE.ORG**

Serves 6 to 8

It's our Artistic Director KC's go-to recipe for summer! Adapted from *Domino* magazine.

**66** Strawberries, and only strawberries, could now be thought or spoken of. **99** 





2 lbs fresh strawberries (about 4 pints), tops removed, plus 4 of the prettiest strawberries, reserved

1 ¼ cups milk

3/4 cup sugar

5 Tbsp cornstarch

3 Tbsp freshly squeezed lemon juice (from 1 lemon)

2 ½ cups graham-cracker crumbs

10 Tbsp unsalted butter, melted

1 cup heavy cream

1 Tbsp confectioners' sugar

- 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.