

# Strawberry Pie

with The Jungle Farms Strawberries



## INGREDIENTS

9" cooked pie shell  
3 oz cream cheese softened  
1 quart strawberries  
1 cup sugar  
3 tbsp cornstarch

## DIRECTIONS

- Prepare strawberries: cut half quart into chunks, the other half of the quart mash up. Strain and reserve juice, adding water to equal 1.5 cups of liquid.
- Heat the juice and thicken with the cornstarch, cool.
- Spread cream cheese onto the pie shell. Cover with cut up chunks of strawberries. Pour the thickened juice over the strawberries. Chill for 2 hours.
- This is best when eaten fresh after chilling. If the pie is stored too long, the strawberries will sink into the cream cheese and make the pie crust soft.
- Serve with whip cream.