

# Best-Ever Strawberry Pie



PREPARATION TIME  
15 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
iced tea



When selecting fresh ripe strawberries, check the bottom of the pint container to be sure there is no moldy fruit. Even one decayed berry will cause the rest of the fruit to rapidly deteriorate.

## SHOPPING LIST

- vanilla wafers
- vanilla instant pudding mix
- strawberry jelly
- strawberries

## ON HAND

- butter • milk • sugar

## INGREDIENTS

- 1 (5.1-ounce) package vanilla instant pudding mix
  - 2½ cups milk
  - 1 pint strawberries, hulled and halved
  - ½ cup strawberry jelly
- CRUST:
- 1¼ cups vanilla wafer crumbs
  - ¼ cup sugar
  - 5 tablespoons butter or margarine, melted

SERVES **8**

## COOKIN' *Express*

- Speed chilling time by using a metal pie plate. It will get cold faster than a glass or ceramic pie plate.
- The fastest way to make cookie crumbs is to place cookies, a few at a time, in a heavy-duty freezer bag. Squeeze out all the air; seal and crush the cookies with a rolling pin.

### Make Ahead

Prepare this pie through step 2; cover with plastic wrap and store in the refrigerator up to 2 days ahead. When ready to serve, proceed as recipe directs.

### ◆ VARIATION

*For a tropical flavor; substitute banana instant pudding mix for the vanilla and sliced bananas for the strawberries.*

- 1** Preheat oven to 350°F. For crust, combine crumbs, sugar and butter in a 9-inch pie plate. Press mixture evenly in bottom and up sides of pie plate. Bake for 15 minutes. Set aside to cool.



- 2** Beat pudding mix with milk until thickened. Pour pudding into cooled crust. Cover loosely with plastic wrap and refrigerate until firm.

- 3** Arrange sliced strawberries on top of pie in a circle, starting at outermost edge. Place remaining strawberries in center of pie in a decorative pattern.



- 4** Melt jelly in a small saucepan over low heat. Brush strawberries with the melted jelly. Refrigerate pie, loosely covered, until ready to serve.