



BUTLER'S FRESH STRAWBERRY PIE

1 baked 9 inch pastry shell
4 cups fresh strawberries
1 cup granulated sugar **or** $\frac{1}{3}$ cup honey and $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup water
3 Tbsp. cornstarch
 $\frac{1}{4}$ tsp. salt
1 Tbsp. butter
1 cup whipping cream

Line baked, cooled pie shell with 2 cups large, uncooked berries, arranged hulled side down. Make a sauce of the other 2 cups of berries, cut up and cooked until thick with sweetening, water, cornstarch and salt mixed together. Remove from heat, add butter and stir well. Cool and pour over berries in the pastry shell. Refrigerate until ready to serve. Spread with thick coating of whipped cream or whipped topping. Yield: 6 servings

From the Kitchen of Mrs. Butler

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