

No Bake Strawberry Pie



Crust

1 1/4 cup Yumee Yumee Dreamees mix Grahamees crumbs
7 tablespoons butter, melted

Filling

2/3 cup milk
1/3 cup granulated sugar
2 1/2 tablespoons cornstarch
1 pound fresh strawberries, tops removed and pureed
1 1/2 tablespoons lemon juice

Topping

1 cup heavy whipping cream
1 tablespoon powdered sugar

In a medium bowl, combine Yumee Yumee Dreamees mix Grahamees crumbs and melted butter. Mix well and spread into the bottom and up the sides of a 9-inch pie plate. Set aside.

In a medium saucepan, combine milk, sugar, and cornstarch, stirring until dissolved. Add strawberry puree and lemon juice to milk mixture. Mix well. Cook on medium-high heat, stirring frequently, until mixture is thick and bubbling. Pour strawberry mixture into crust. Cool completely. Cover and refrigerate pie for 8 hours, or overnight.

In a large mixing bowl, whip heavy whipping cream on high speed until stiff peaks form. Slowly add powdered sugar and whip another 10 seconds. Spread whipped cream over top of chilled pie and serve with sliced fresh strawberries.