

# Fresh Strawberry Pie

## Crust:

50 reduced-calorie vanilla wafers  
1/4 cup butter or stick margarine, melted  
2 tablespoons sugar  
1 teaspoon grated orange rind  
Cooking spray

## Filling:

2 cups ripe strawberries AND  
6 cups small ripe strawberries  
1/2 cup water  
2/3 cup sugar  
2 tablespoons cornstarch  
1 tablespoon fresh lemon juice  
1/2 cup frozen reduced-calorie whipped topping, thawed and divided

Preheat oven to 350°.

For crust, place wafers in a food processor, and process until finely ground. Add butter, 2 tablespoons sugar, and orange rind, and pulse until wafers are moist. Press into bottom and up sides of a 9-inch pie plate coated with cooking spray. Bake at 350° for 15 minutes; cool completely.

For filling, mash 2 cups strawberries with a potato masher. Combine mashed strawberries and water in a small saucepan; bring to a boil, and cook 5 minutes, stirring occasionally.

Press the strawberry mixture through a sieve into a bowl, and reserve 1 cup strawberry liquid (add enough water to measure 1 cup, if necessary). Discard pulp.

Combine 2/3 cup sugar and cornstarch in a pan; add strawberry liquid, stirring well with a whisk. Bring to a boil; cook 1 minute, stirring constantly. Reduce heat, and cook 2 minutes. Remove from heat; stir in lemon juice.

Remove stems from the small strawberries (6 cups). Arrange a layer of small strawberries, stem sides down, in the crust. Spoon about one-third of sauce over the strawberries. Arrange the remaining strawberries on top, and spoon the remaining sauce over the strawberries. Chill for at least 3 hours. Serve with whipped topping.



*Flo-ing at Home* with Jan Hart