

Betty's Springtime Glazed Strawberry Pie with Special Crust Recipe



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In this video, Betty demonstrates how to make her delicious Springtime Glazed Strawberry Pie with Special Crust recipe. It is a gorgeous-looking pie, and it tastes even better than it looks!

Ingredients:

Pie Crust

1 cup flour (either self-rising or all-purpose)
1/4 cup confectioner's sugar
1 stick butter or margarine, softened to room temperature

In a medium to large mixing bowl, stir together 1 cup flour and 1/4 cup confectioner's sugar. Add 1 stick softened butter, and mash with a fork until the butter is broken apart. Continue to mash the butter into the flour mixture until it forms a ball. (This may take a couple of minutes, but it will eventually make a ball.) Place the ball of dough in the center of a 9-inch pie plate, and use your fingers to press the dough to cover the bottom and sides of the pie plate. Let the dough come a little above the top of the sides, in order to make a fluted edge. Make sure the crust is coating the bottom and side of the pan evenly. Bake the crust in a 350 degree oven for about 10 to 12 minutes, or until golden. Watch carefully, to that the pie crust does not burn in any spot. Remove the crust from the oven and cool to room temperature. (You may speed this up by placing it in the refrigerator after cooling it a bit initially.) When the crust is cool, you may assemble your pie.

Springtime Strawberry Pie

1 baked 9-inch pie crust
1 quart of fresh strawberries, washed and halved
12.75 oz. container of strawberry glaze
whipped topping for garnish

In a large mixing bowl, place the washed, halved strawberries. Add the 12.75 oz. container of strawberry glaze, and mix the strawberries and glaze, until all of the strawberries are covered with glaze. Pour this mixture into the baked, cooled pie crust. Slice the pie carefully, as the crust is quite crisp and has a tendency to crumble. Remove a piece of pie and place it on a serving dish. Top with your desired amount of whipped topping. Serve immediately! YUM!!!