

Strawberry Cream Pie (desserts)

Ingredients

Graham Cracker Crust

9 graham crackers

3 T. sugar

1/4 tsp. salt

6 T. butter

Strawberry Cream Filling

16 oz. fresh strawberries, chopped into small pieces

1/4 c. sugar

8 oz. cream cheese, softened

1/2 c. powdered sugar

1/2 tsp. vanilla extract

8 oz. Cool Whip topping



Instructions

Prepare the Graham Cracker Crust:

1. Crush the graham cracker, then in a large bowl combine the crushed graham crackers, sugar, salt and melted butter with a fork until evenly coated.

Pour the graham cracker crumb mixture into a 9-inch pie plate.

*Chill the crust for about 1 hour.

Strawberry Cream Filling:

2. Rinse the strawberries, then chop into small pieces and place in a medium bowl.

Save a few berries for garnishing.

Add the sugar to the strawberries and let them sit for 10 minutes to draw out the juices.

3. In a large mixing bowl, use a hand mixer to beat the softened cream cheese with the powdered sugar and vanilla extract until smooth.

Add in the strawberries with all the juices.

Blend together until the strawberries are broken up in the mixture.

Gently fold the whipped cream into the strawberry mixture.

4. Spoon the strawberry cream filling into the prepared graham cracker crust.

Smooth it out evenly.

Slice the remaining strawberries in half lengthwise and place them on top of the pie.

Chill for at least 4 hours or overnight before serving.

Top with additional whipped cream before serving (optional)

*Store bought graham cracker crust can be used instead of homemade.