



## FRESH STRAWBERRY PIE

Lois Clary's

$\frac{3}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  cup quick-cooking oats  
 $\frac{1}{2}$  cup chopped pecans  
2 T. sugar  
 $\frac{1}{8}$  t. salt  
 $\frac{1}{2}$  cup butter or margarine, melted

### Filling:

$\frac{3}{4}$  cup sugar  
2 T. cornstarch  
1 cup water  
2 T. light corn syrup  
2 T. strawberry gelatin powder  
1 quart fresh strawberries

Whipped cream, optional

In a bowl, combine the flour, oats, pecans, sugar and salt; stir in the butter until blended. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 400 degrees for 12-15 minutes or until lightly browned. Cool on a wire rack.

Meanwhile, combine sugar and cornstarch in a saucepan. Gradually add water and corn syrup; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in gelatin until dissolved. Cool to room temperature. Arrange berries in the crust. Carefully pour gelatin mixture over berries. Refrigerate for 2 hours or until set.

Top with whipped cream, if desired.



Special Bridal Shower Edition  
Lisa & Ryan (2006)