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All Strawberry Pie

Ingredients:

Double Crust

4 cups fresh strawberries sliced thick

1/2 cup sugar

2 tbsp cornstarch

1 tbsp fresh lemon juice

1/4 tsp ground nutmeg

2 tbsp unsalted butter to dot the top

Directions

Preheat your oven to 400°F. Slice up your strawberries and put in a bowl. Add your sugar/cornstarch, nutmeg, and lemon juice. Mix until it forms a syrupy mixture and pour into your pie shell. Dot the top with butter and carefully place your top crust over your filling. Vent to your liking, brush the top with milk, and sprinkle with sugar. Place in your oven and bake for 30 minutes. Reduce temperature to 375°F, rotate 180 degrees, and bake for an additional 30 minutes. Allow to cool and serve.