

# Fresh Strawberry Pie (Gemini)

This classic fresh strawberry pie is perfect for showing off ripe, seasonal berries. It features a crisp crust and a bright, glossy glaze that keeps the fruit the star of the show.

homemade strawberry pie with fresh glaze, AI generated

## Fresh Strawberry Pie

**Prep time:** 20 mins | **Cook time:** 15 mins (for crust and glaze) | **Chilling time:** 3 hours

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## Ingredients

- **1 (9-inch) pie crust**, baked and cooled
  - **6 cups fresh strawberries**, hulled (keep small ones whole, halve large ones)
  - **1 cup granulated sugar**
  - **3 tablespoons cornstarch**
  - **1 cup water**
  - **1 (3 oz) package strawberry-flavored gelatin** (optional, for extra color and firmness)
  - **Whipped cream** for serving
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## Instructions

1. **Prepare the Berries:** Place about half of your strawberries (the prettiest ones) into the pre-baked and cooled pie shell.
2. **Make the Glaze:** In a medium saucepan, combine the sugar and cornstarch. Gradually whisk in the water until smooth.
3. **Thicken:** Bring the mixture to a boil over medium heat. Cook, stirring constantly, for about 2 minutes or until the mixture is thick and clear.
4. **Add Flavor:** Remove from heat. If using strawberry gelatin, whisk it in now until dissolved. Otherwise, you can mash a few extra berries into the glaze for natural color. Let the glaze cool for about 10-15 minutes (it should be warm but not hot).
5. **Assemble:** Pour the glaze evenly over the strawberries in the pie shell, ensuring the berries are well-coated.
6. **Chill:** Refrigerate the pie for at least 3 hours, or until the glaze is completely set.
7. **Serve:** Slice and top with a generous dollop of whipped cream.

## Variations to Try

- **Cream Cheese Base:** Spread a layer of sweetened cream cheese on the bottom of the crust before adding the berries for a richer flavor.
  - **Herb Infusion:** Add a teaspoon of finely chopped fresh basil or mint to the glaze for a sophisticated, earthy note.
  - **Gluten-Free:** Use a gluten-free pastry crust or a simple pressed crust made from crushed gluten-free graham crackers and melted butter.
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