



It was not until last summer when my Mother made this pie and placed a rather large slice in front of my husband whom until tasting the pie was a self professed strawberry loather. However this pie won him over and he ate a second and third helping that evening. Now when I make this pie he can be found hovering around the kitchen anticipating its completion. I love to tease him saying “You don’t like strawberries.” If you already love strawberries you may need to proceed with caution!

There are two short cuts to making this pie; purchasing a prepared pie crust and cool whip instead of whipping your own whipped cream. I have a friend from Holland that turned me on to speculaas spice which consists of a blend of the following spices; cinnamon, cloves, ginger, nutmeg, anise and white pepper. For more information visit <http://www.trifles.nl/2007/11/25/quest-for-the-best-speculaas/> I have found this mixture to be heavenly in many recipes and it complements strawberries extremely well. I recommend using speculaas spice in this recipe but cinnamon will make this pie taste special as well.

Serves 6-8

Ingredients

Pie Crust

1 8 Inch prepared pie crust

To make pie crust from scratch visit www.joyofbaking.com/SweetPastryCrust/html

Strawberry Pie Filling

2 lbs of Strawberries, cleaned and hulled

1 tsp corn starch

2 tbsp sugar

1/2 lemon juice and zest

1 tsp Speculaas spice or cinnamon

Whipped Topping

1/2 cup heavy whipping cream

1/8 cup light whipped cream cheese

2 tbsp powdered sugar

1/2 tsp vanilla

Method

Make pie crust from scratch or bake store bought pie crust according to package instructions. Let cool completely after baking.

Place strawberries and sugar in large pot and cook over medium high heat until strawberries become soft in texture, about 10 minutes. Add corn starch and allow to thicken about 2 minutes.

Remove strawberries from heat and add lemon juice and spices. Stir together and taste, adding more sugar, lemon or spices if desired.

Using a blender wand, food processor or potato masher break strawberries down until smooth in texture.

Pour into cooked pie crust and chill in refrigerator until completely set and cold.

In a small mixing bowl whip heavy whipping cream until soft peaks form, about three minutes. Add powder sugar and vanilla.

In a separate medium mixing bowl beat cream cheese until smooth adding powdered sugar and vanilla. Lightly fold in whipped cream using wooden spoon or spatula.

Add whipped topping mixture to chilled pie working from the outside in.

Finish pie off by adding fresh strawberries. I find working from the middle of the pie out creates a better pattern. Garnish with fresh mint leaves, berries or edible flowers.