

# Strawberry Pie

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## Ingredients

- 1 recipe graham cracker crust (see below), or 1 store-bought graham cracker crust
- 1½-2 lbs. fresh strawberries
- ⅔ cup granulated sugar
- ¼ cup cornstarch
- ¼ tsp. salt
- 2½ cups whole milk
- 5 large egg yolks
- 3 Tbsp. unsalted butter, cubed
- 1½ tsp. vanilla extract
- 1 package (1.2 oz.) freeze dried strawberries, ground into fine powder



## Directions

1. Prepare your pie crust according to the directions below. Set aside and allow to cool completely.
2. In a medium saucepan, whisk together sugar, cornstarch, and salt until uniform.
3. Slowly pour in the milk, whisking constantly.
4. Add the egg yolks and whisk well until they are fully-incorporated, with no streaks remaining.
5. Bring the mixture just to a boil over medium heat, stirring frequently. Remove the pan from the heat and whisk well to smooth any lumps.
6. Return the pan to the heat and return to a boil. Immediately reduce to a simmer and cook for 1 minute, whisking continuously.
7. Remove the pan from the heat again and whisk in the butter, 2-3 cubes at a time, and the vanilla extract. Whisk in the freeze dried strawberry powder until smooth.
8. Transfer the custard to a bowl, press a piece of plastic wrap directly onto the surface, and refrigerate until completely cool.
9. When the crust and custard are both completely cooled, assemble the pie. First, remove the leaves of the strawberries and slice them into very thin slices (approximately ⅛-¼" thick).
10. Spread approximately ⅓ of the custard evenly across the bottom of the pie crust. Top with a layer of strawberry slices.
11. Repeat step 9 twice (this will use up the remaining custard). Arrange the top layer of strawberry slices in a decorative pattern. Alternatively, top with whipped cream and/or whole strawberries.
12. Refrigerate leftovers for up to 4 days.

## Graham Cracker Crust

### Ingredients

- 1½ cups finely-crushed graham crackers
- ½ cup finely-ground shelled pistachios
- 1 stick unsalted butter, melted
- ¼ cup sugar

### Directions

1. Preheat your oven to 350°F.
2. Crush your cookies using a food processor (or blunt object and a plastic bag) until the crumbs resemble fine sand. Transfer the crumbs to a bowl and grind the pistachios until they reach approximately the same consistency as the cookie crumbs.
3. Stir together the cookie crumbs, ground pistachios, melted butter, and sugar until the mixture holds together when pressed.
4. Press the crumb mixture into the bottom and up the sides of a 9" pie plate. Bake the crust for 10 minutes, or until it starts to harden and brown around the edges. Fill as desired.