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**Directions**

1. Preheat oven to 425 degrees F (220 degrees C). Place one crust in a nine inch **pie** pan.
2. Mix together sugar, flour, and cinnamon. Mix lightly through the berries. Pour filling into pastry lined pan, and dot fruit with butter or margarine. ...
3. Bake for 35 to 45 minutes, or until the crust is slightly browned.

[Old Fashioned Strawberry Pie Recipe - Allrecipes.com](https://www.allrecipes.com/recipe/12468/old-fashioned-strawberry-pie/)

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 Rating: 4.4 - ‎218 reviews - ‎Calories: 412

Directions. Preheat oven to 425 degrees F (220 degrees C). Place one crust in a nine inch **pie** pan. Mix together sugar, flour, and cinnamon. Mix lightly through the berries. Pour filling into pastry lined pan, and dot fruit with butter or margarine. Bake for 35 to 45 minutes, or until the crust is slightly browned.

[Strawberry Pie II Recipe - Allrecipes.com](https://www.allrecipes.com/recipe/15836/strawberry-pie-ii/)

<https://www.allrecipes.com/recipe/15836/strawberry-pie-ii/>

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 Rating: 4.6 - ‎903 reviews - ‎Calories: 265

Half of this **pie's strawberries** are arranged in a baked pastry shell, and the other half are crushed and cooked until thick and bubbly. This lovely glaze is then ...

[Easy Fresh Strawberry Pie Recipe | Taste of Home](https://www.tasteofhome.com/recipes/easy-fresh-strawberry-pie/)

<https://www.tasteofhome.com/recipes/easy-fresh-strawberry-pie/>

[](https://www.tasteofhome.com/recipes/easy-fresh-strawberry-pie/)

 Rating: 4.7 - ‎46 votes - ‎35 min. - ‎Calories: 264

Ingredients. 1 refrigerated **pie** crust. 3/4 cup sugar. 2 tablespoons cornstarch. 1 cup water. 1 package (3 ounces) **strawberry** gelatin. 4 cups sliced fresh **strawberries**. Whipped cream, optional.

[Fresh Strawberry Pie Recipe - LifeMadeDelicious.ca](https://www.lifemadedelicious.ca/recipes/fresh-strawberry-pie/e155ae1a-81b4-4c55-9968-1eb773deba8f)

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[](https://www.lifemadedelicious.ca/recipes/fresh-strawberry-pie/e155ae1a-81b4-4c55-9968-1eb773deba8f)

 Rating: 5 - ‎1 vote - ‎4 hrs.

Steps. Heat oven to 400ºF. Bake **pie** crust as directed on box for One-Crust Baked Shell, using 9-inch glass **pie** plate. Meanwhile, in small bowl, crush enough **strawberries** to make 1 cup. Place remaining **strawberries**, whole or sliced, in cooled baked shell. Just before serving, top **pie** with sweetened whipped cream.

[Fresh Strawberry Pie Recipe - Pillsbury.com](https://www.pillsbury.com/recipes/fresh-strawberry-pie/b8cae546-0f19-4aba-8a9d-d3577dfcfda4)

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[](https://www.pillsbury.com/recipes/fresh-strawberry-pie/b8cae546-0f19-4aba-8a9d-d3577dfcfda4)

 Rating: 4 - ‎32 votes - ‎4 hrs. - ‎Calories: 310

This traditional **strawberry pie** is one sweet treat. Piled high with delicious, juicy strawberries and topped with sweetened whipped cream, this fruity dessert is a ...

[Strawberry Lattice Pie - Joy the Baker](https://joythebaker.com/2015/04/strawberry-lattice-pie/)

<https://joythebaker.com/2015/04/strawberry-lattice-pie/>

[](https://joythebaker.com/2015/04/strawberry-lattice-pie/)

 Rating: 5 - ‎1 review - ‎1 hr. 30 min.

Apr 24, 2015 - It's Summer **Pie** Practice Season. Isn't that what you call Spring? Beautiful **strawberries** are starting to hit the markets, and they're a bit early for ...

[Classic Strawberry Pie | Ricardo](https://www.ricardocuisine.com/en/recipes/5382-classic-strawberry-pie)

<https://www.ricardocuisine.com/en/recipes/5382-classic-strawberry-pie>

[](https://www.ricardocuisine.com/en/recipes/5382-classic-strawberry-pie)

 Rating: 4 - ‎33 votes - ‎1 hr. 10 min. - ‎Calories: 460

The added starch to the filling of the **pie** is to help thicken the **strawberry** juice and prevent the dough from softening. Potato starch gives a better result than ...

[Simple, Fresh Strawberry Pie Recipe - Inspired Taste](https://www.inspiredtaste.net/22855/simple-strawberry-pie-recipe/)

<https://www.inspiredtaste.net/22855/simple-strawberry-pie-recipe/>

[](https://www.inspiredtaste.net/22855/simple-strawberry-pie-recipe/)

Aug 7, 2018 -  Rating: 4.7 - ‎22 reviews - ‎1 hr. 15 min. - ‎Calories: 385

Homemade **strawberry pie** recipe with fresh strawberries coated in a light strawberry glaze, and then topped ...

[Strawberry Pie (step by step images)- The Little Epicurean](https://www.thelittleepicurean.com/2014/07/strawberry-pie-2.html)

<https://www.thelittleepicurean.com/2014/07/strawberry-pie-2.html>

[](https://www.thelittleepicurean.com/2014/07/strawberry-pie-2.html)

Jul 1, 2014 - This from scratch **strawberry pie** uses a two crust pie dough and fresh strawberries. This is a simple, no frills kind of pie. The pie dough is very ...

[Strawberry Pie | Redpath Sugar](https://www.redpathsugar.com/recipe/strawberry-pie)

<https://www.redpathsugar.com/recipe/strawberry-pie>

[](https://www.redpathsugar.com/recipe/strawberry-pie)

1 hr. 25 min.

**Strawberries** are one of the true treats of summer in Canada. Juicy and delicious, there are probably more desserts that use **strawberries** than just about any ...

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[strawberry pie **with frozen strawberries**](https://www.google.com/search?rlz=1C1GCEA_enCA801CA856&q=strawberry+pie+with+frozen+strawberries&sa=X&ved=2ahUKEwjq8rH32vHjAhWlGDQIHXIzCrcQ1QIoAXoECA0QAg)

[strawberry pie **filling recipe**](https://www.google.com/search?rlz=1C1GCEA_enCA801CA856&q=strawberry+pie+filling+recipe&sa=X&ved=2ahUKEwjq8rH32vHjAhWlGDQIHXIzCrcQ1QIoAnoECA0QAw)

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[strawberry pie **without gelatin**](https://www.google.com/search?rlz=1C1GCEA_enCA801CA856&q=strawberry+pie+without+gelatin&sa=X&ved=2ahUKEwjq8rH32vHjAhWlGDQIHXIzCrcQ1QIoBHoECA0QBQ)

[**french** strawberry pie **recipe**](https://www.google.com/search?rlz=1C1GCEA_enCA801CA856&q=french+strawberry+pie+recipe&sa=X&ved=2ahUKEwjq8rH32vHjAhWlGDQIHXIzCrcQ1QIoBXoECA0QBg)

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Strawberry pie

Dessert

Description

Strawberry pie is a dessert food consisting mainly of strawberries. [Wikipedia](https://en.wikipedia.org/wiki/Strawberry_pie)

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