

# Gluten & Dairy Free Strawberry Pie

Servings: 6

Prep time: 45 min

set time: 2 hours

## INGREDIENTS

### FOR THE WASHING

Water

1/2 cup of apple cider vinegar

### FOR THE CRUST

1 prebaked gluten and dairy free pie  
crust (recipe available the blog)

### FOR THE FILLING

1 1/2 cups of washed and quartered  
strawberries

### FOR THE GEL

1 cup of sugar

3 tablespoons of cornstarch

3/4 cup of water

4 tablespoons of strawberry jello



## DIRECTIONS

### Wash the Strawberries

- First, fill up a bowl or sink with water. Dunk strawberries moving them around in the water.
- Then, refill the other side of the sink with about a 1/2 cup of vinegar with enough water to completely cover the strawberries. I like to use apple cider vinegar, which kills fungus and bacteria. Now, remove strawberries from the rinse water into the vinegar-water solution. Let them sit in the vinegar water for about 3 minutes. Vinegar kills bacteria.
- Next, put strawberries in a strainer. While water drains, line your counter or a cookie sheet with a clean, dark dishtowel. On top of the dish towel, lay paper towels. This will catch most of the red dye that some strawberries will leave behind. Lastly, remove strawberries from the strainer one at a time to minimize water getting on the paper towels.

Directions continue on the next page



Recipe by: Cheri Moore

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## DIRECTIONS

### Make the Pie Crust

- While strawberries dry, make my Gluten and Dairy free Pie Crust. This recipe makes two pie crusts. I like to double the recipe and put two, unbaked pie crusts in the freezer or tightly wrapped two balls of pie crust dough in the refrigerator where they will keep for a few days. You must prebake the pie crust and let it completely cool before adding strawberries. If you use a store-bought crust, prebake the crust using directions for baking an empty pie crust.

### Slice the Strawberries

- While the pie crust cools, cut off the green tops of the strawberries. Then, and cut them in half or quarters, keep small strawberries whole.
- You must place strawberries in a cooled pie shell before cooking the mixture below. The pie crust must be completely cool, so strawberries stay firm.

### Make the Gel

- In a large saucepan mix together 1 cup of sugar, 3 tablespoons of cornstarch, 3/4 cup of water, and 4 tablespoons of strawberry jello.
- Turn the burner to medium-low. Stir constantly while cooking.
- Once the mixture is thick enough, like Jello, it turns clear/transparent and sticks to the spoon.
- You can test to see if it is done by dripping some of the gluten and dairy free strawberry pie gel filling into a cup filled with ice cold water. If it forms a small ball, it's done!
- Remove the saucepan from the burner and stir the gel until it is completely cool. About 5 minutes.
- Pour the gel over the strawberries in the pie crust.

### Set the Pie

- Place the pie in the refrigerator to set. Do not cover while it is setting for about the first hour or two.
- Serve with your favorite non-dairy toppings like truwhip or ice cream!

## NOTES:

For best results allow it to set in the fridge overnight.

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