



Shoney's Strawberry Pie



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Introduction

Shoney's Strawberry Pie is a delightful dessert that captures the essence of summer with its fresh and sweet strawberry flavor. This pie is not only visually appealing but also incredibly satisfying to eat. It features a creamy filling and a colorful topping of strawberries, all nestled in a flaky pie crust. Whether you're preparing for a family gathering or simply craving something sweet, this recipe is sure to impress.

Detailed Ingredients with measures

- 1 9-inch pie crust, baked and cooled
- 2 cups fresh strawberries, hulled and sliced
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 tablespoon lemon juice
- 1 tablespoon butter
- 1 cup whipped cream

Prep Time

The prep time for Shoney's Strawberry Pie is approximately 15 minutes. This allows you to gather all ingredients and prepare the filling before pouring it into the baked pie crust.

Cook Time, Total Time, Yield

Cook time for this recipe is about 10 minutes to prepare the filling. In total, the time from start to finish is around 25 minutes, not including the time it takes for the pie to chill in the refrigerator. This recipe yields one 9-inch pie, serving about 8 people, making it perfect for sharing.



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Detailed Directions and Instructions

Step 1: Prepare the Pie Shell

Preheat your oven to 350°F (175°C). Place the pie shell in a pie dish and bake it according to the package instructions until golden brown. Allow it to cool completely before adding the filling.

Step 2: Prepare the Strawberries

Wash and hull the strawberries. Slice them in half or quarters depending on their size. Set aside a few whole strawberries for garnish later.

See also Butterfinger Treats

Step 3: Make the Filling

In a medium saucepan, mix together the sugar and cornstarch. Gradually add 1 cup of water and stir until combined. Cook over medium heat, stirring frequently until it comes to a boil and thickens.

Step 4: Add Gelatin

Remove the saucepan from heat and stir in the gelatin until fully dissolved. Let the mixture cool for a few minutes, then gently stir in the sliced strawberries.

Step 5: Fill the Pie Shell

Pour the strawberry mixture into the cooled pie shell, spreading it evenly. Allow it to set at room temperature for about 1 hour.

Step 6: Chill the Pie

Refrigerate the pie for at least 2 hours to allow it to firm up completely.

Step 7: Serve the Pie

Once chilled, slice the pie and serve with freshly whipped cream if desired. Garnish with the reserved whole strawberries for an added touch.

Notes

Note 1:

Ensure that the pie shell is fully cooled before adding the filling to prevent a soggy crust.

Note 2:

You can substitute fresh strawberries with frozen berries, but be sure to thaw and drain them well before use.

Note 3:

The pie can be made a day in advance. Just cover it with plastic wrap and keep it in the refrigerator.

Note 4:

For variation, try adding other berries such as blueberries or raspberries to the filling.



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Cook Techniques

Preparation of Strawberries

Properly wash and slice strawberries to help release their natural juices, ensuring a rich flavor in the filling.

Making the Pie Crust

Use chilled ingredients for a flaky texture. Mix the flour and fat until crumbly, then add cold water gradually.

See also Palak Paneer

Baking the Pie

Pre-bake the crust to prevent sogginess. Use weights or beans on parchment while baking the crust to maintain its shape.

Preparing the Filling

Combine strawberries with sugar and cornstarch, allowing the mixture to macerate to enhance sweetness and thicken during baking.

Serving the Pie

Allow the pie to cool completely before serving to let the filling set properly, ensuring clean slices.

FAQ

Can I use frozen strawberries for the pie?

Yes, frozen strawberries can be used, but be sure to thaw and drain

excess liquid before mixing with other ingredients.

How do I prevent the crust from burning?

Cover the edges of the pie with foil during baking if they start to brown too quickly.

What can I use instead of cornstarch?

You can substitute cornstarch with using flour or tapioca starch, but the texture may vary slightly.

How should I store leftover pie?

Store the pie in the refrigerator in an airtight container for up to 3 days.

Can I make this pie ahead of time?

Yes, the pie can be prepared and baked a day in advance. Keep it covered in the refrigerator until serving.



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Conclusion

The Shoney's Strawberry Pie is a delightful treat that combines the sweetness of fresh strawberries with a creamy filling, all encased in a flaky crust. It's perfect for any occasion, offering a refreshing and satisfying dessert option that is sure to impress your family and friends. The balance of flavors and textures makes it a timeless classic that can be enjoyed throughout the year.

More recipes suggestions and combination

Mixed Berry Pie

Combine strawberries, blueberries, and raspberries for a vibrant mixed berry pie that offers a medley of flavors and colors.

See also Black Forest Roll Cake

Peach Strawberry Pie

Incorporate fresh peaches with strawberries for a sweet and juicy pairing that enhances the flavor profile of both fruits.

Chocolate Strawberry Pie

Add a layer of chocolate ganache beneath the strawberry filling for a rich and decadent twist on the classic recipe.

Lemon Strawberry Pie

Combine the tartness of lemon with strawberries to create a refreshing dessert that balances sweet and sour notes beautifully.

Banana Strawberry Cream Pie

Layer slices of banana with strawberries in a creamy filling for a tropical twist that's both delicious and visually appealing.

Strawberry Cheesecake Pie

Blend cheesecake flavors with the strawberry filling for a rich, indulgent dessert that guests will adore.



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