



Simple 5-Ingredient Fresh Strawberry Pie

The First Bite That Hooked Me

The scent of ripe strawberries hit me as I walked into my grandma's kitchen. She handed me a slice of pie, still chilled. The first bite was sweet, tangy, and pure summer. The crust crumbled just right against the juicy berries. **Ever wondered how five simple ingredients could taste like magic?** Now, every time I make this pie, it's like hugging her again. Share your favorite food memory in the comments—does it involve strawberries too?

My Messy First Try

My first attempt ended with jello splattered on the counter. I forgot to

let the soda mix cool before adding berries. The pie was runny but still delicious. **Mistakes remind us that cooking is about joy, not perfection.** My family ate it anyway, laughing at my “soup pie.” What’s your funniest kitchen fail? Bet it tasted great too.

Why This Pie Works

– The lemon-lime soda adds a fizzy brightness you wouldn’t expect. – The jello sets the berries just enough to keep them juicy. **Which flavor combo surprises you most—soda and strawberries or jello and pie crust?** Try it with a graham cracker base for extra crunch. Poll: Whipped cream or vanilla ice cream on top?

A Slice of History

This pie is a twist on classic Southern “jello pies” from the 1950s. Back then, soda was a pantry staple for quick desserts. *Did you know lemon-lime soda was originally a “health tonic”?* Today, it’s all about speed and nostalgia. What’s your go-to retro recipe? Share below!



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Ingredients:

Ingredient	Amount	Notes
Lemon-lime soda	1 (12-ounce) can	
Cornstarch	2 teaspoons	
Strawberry jello	1 (3-ounce) package	
Strawberries	1 (16-ounce) container	Washed, hulled, and halved
Prepared pie crust	1 (9-inch)	Regular or graham cracker crust, baked

How to Make Simple 5-Ingredient Fresh Strawberry Pie**Step 1**

See also Sweet Raspberry Jam Delight
Grab a medium saucepan. Pour in lemon-lime soda and cornstarch. Bring to a boil over medium heat. Stir until the mix turns nearly clear.

Step 2 Remove the pan from heat. Add strawberry jello right away. Whisk fast to avoid lumps. Let it cool slightly.

Step 3 Wash and hull the strawberries. Slice them in half. Fold them gently into the cooled gelatin.

Step 4 Pour the strawberry mix into the baked pie crust. Chill until firm. Serve with whipped cream.

(Hard-learned tip: For extra shine, brush the strawberries with warm jelly before adding them.)

What's the best way to hull strawberries? Share below!

Cook Time: 3 minutes **Total Time:** 20 minutes **Yield:** 8 servings

Category: Dessert, Pie

3 Fun Twists on Strawberry Pie

Berry Blast Swap half the strawberries for raspberries. Adds a tart kick.

Coconut Dream Mix shredded coconut into the gelatin. Top with toasted flakes.

Chocolate Drizzle Melt chocolate and zigzag it over the set pie.

Which twist would you try first? Vote in the comments!

Serving Ideas for Your Strawberry Pie

Pair slices with vanilla ice cream. Add mint leaves for a fresh touch.

Drink ideas: Iced tea (non-alcoholic) or a fizzy rosé (alcoholic). Both balance the sweetness.

Which would you choose tonight? Tell us below!



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Keep It Fresh or Freeze It

This pie stays fresh in the fridge for 2 days. Cover it lightly with foil to keep the topping shiny. Want to freeze it? Skip the whipped cream, wrap it tight, and freeze for up to a month. Thaw overnight in the fridge. *Fun fact*: My grandkids sneak slices straight from the freezer—it's like strawberry ice cream pie! Batch-cooking tip: Double the filling and stash half for a second crust later. Why this matters: Fresh berries lose juice fast, so serve chilled for the best texture. Ever tried freezing pies? Share your tricks below!

See also [Cinnamon Toast Crunch Poke Cake Recipe](#)

Oops-Proof Your Pie

Runny filling? Boil the soda mix a full 3 minutes—it thickens as it cools. Jelly lumps? Whisk the jello fast while the liquid's hot. Soggy crust? Brush baked crust with egg white before adding filling. Why this matters: A firm set means neat slices. My neighbor Linda once subbed diet soda—it never set! Stick to regular for success. What's your biggest pie-making fail? Let's laugh and learn together.

Your Questions, Answered

Q: Can I use gluten-free crust? A: Yes! Any 9-inch GF crust works—bake as directed. **Q: How far ahead can I make this?** A: Assemble 1 day before serving. Add cream last minute. **Q: Swap for other fruit?** A: Try raspberries with raspberry jello—same steps. **Q: Can I halve the recipe?** A: Use a 6-inch crust; reduce soda to 6 oz. **Q: Sugar-free option?** A: Sugar-free jello works, but soda must be

regular.

Slice, Smile, Share

This pie tastes like summer in every bite. Whip it up for picnics, potlucks, or just because. *Fun fact*: My first version used grape soda—kids still tease me about purple strawberries! Tag **@SavoryDiscovery** with your creations.

Happy cooking! —Elowen Thorn.

You need to try !



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Simple 5-Ingredient Fresh Strawberry Pie

Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **minutes**



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Rest time:



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Total time: **20 minutes**



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Servings: **8 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

A quick and easy fresh strawberry pie with only five simple ingredients.

Ingredients

- ☐ 1 (12-ounce) can lemon-lime soda
- ☐ 2 teaspoons cornstarch
- ☐ 1 (3-ounce) strawberry jello
- ☐ 1 (16-ounce) box container of strawberries
- ☐ 1 (9-inch) prepared pie crust (regular or graham cracker crust – baked according to the package instructions)

Instructions

1. In a medium saucepan, bring the lemon-lime soda and cornstarch to a boil. Boil until the liquid is nearly clear – about 3 minutes. Remove from the stove and add the jello, whisk well.
2. While the mixture cools, wash, hull, and cut the strawberries in half.
3. Once cool, stir the strawberries into the gelatin mixture and pour the strawberry mixture into the prepared pie crust.
4. Chill in the refrigerator until set. Slice and serve with a dollop of fresh whipped cream or whipped topping.

Notes

For best results, allow the pie to chill for at least 2 hours before serving.

Keywords: Strawberry, Pie, Dessert, Easy, Summer

See also [Easy Homemade Candied Apples Recipe](#)