

# STRAWBERRY CREAM PIE

McKayla Winburn

## Ingredients:

- 1 ½ Cups vanilla-wafer crumbs (about 30 wafers)
- ¼ Cup (1/2 stick of butter, melted)
- 1 package (3 ounces) cream cheese softened
- 1 package (10 ounces) frozen halved strawberries in syrup, thawed
- 1 box (3.4 ounces) vanilla instant pudding mix
- ¼ cup milk
- 8 drops red food coloring
- 2 cups frozen whipped topping, thawed, divided
- 2 fresh strawberries sliced (optional)

## Directions:

1. Preheat oven to 375 degrees. Combine vanilla wafer crumbs and melted butter in a small bowl; mix well. Press mixture firmly onto bottom and up side of a 9 inch pie plate. Bake crust until just golden, 8 -10 minutes. Cool crust completely on a wire rack.
2. Beat cream cheese in a large bowl with an electric mixer on medium speed until smooth, about 2 minutes. Add thawed strawberries, pudding mix, milk and food coloring; beat on medium high speed until well blended and slightly thickened, 1 – 2 minutes.
3. Fold 1 ¾ cups whipped topping into strawberry mixture until combined.
4. Spoon filling into cooled crust, spreading evenly. Chill until firm, about 3 hours. Garnish pie with remaining whipped topping before serving. Add sliced strawberries for garnish, if desired.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).