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Strawberry and Cream Pie ♦♦

This delicious pie is a classic dessert that combines the sweetness of strawberries with the creaminess of a rich filling. It is perfect for any occasion and can be enjoyed by everyone.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 20 mins

Total Time: 50 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 63 g

Ingredients

200 g	pie crust
300 g	Strawberries
100 g	sugar
20 g	cornstarch
250 ml	heavy cream

2 tsp	vanilla extract
50 g	powdered sugar

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Baking

Place the pie crust into a pie dish and press it firmly against the bottom and sides.

Prep Time: 5 mins

Cook Time: 15 mins

Step 3

Boiling

In a saucepan, combine the strawberries, sugar, and cornstarch. Cook over medium heat until the mixture thickens, stirring constantly.

Prep Time: 10 mins

Cook Time: 10 mins

Step 4

Cooling

Pour the strawberry filling into the baked pie crust and let it cool for about 10 minutes.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Whipping

In a mixing bowl, whip the heavy cream and vanilla extract until stiff peaks form. Spread the whipped cream over the strawberry filling.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Refrigerating

Sprinkle powdered sugar on top of the whipped cream. Chill the pie in the refrigerator for at least 2 hours before serving.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 20 g

Protein: 4 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	20 g	71.43%	80%
Cholesterol	60 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	6 mg	0.6%	0.6%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	4 mg	50%	22.22%
Potassium	150 mg	4.41%	5.77%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
 Valentine's Day Mother's Day Father's Day New Year Anniversary
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
 Game Day

Meal Type

Lunch Dinner

Course

Desserts

Difficulty Level

Easy

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