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Strawberry Supreme Pie ♦♦

A delicious and creamy strawberry pie with a buttery crust and a rich, sweet filling.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: N/A

Total Time: 30 mins

Recipe Yield: 1000 grams

Number of Servings: 8

Serving Size: 125 g

Ingredients

500 g	Strawberries
200 g	sugar
30 g	cornstarch
250 ml	Water
200 g	pie crust
200 g	whipped cream

Directions

Step 1

Cut

Wash and hull the strawberries. Slice them into thin slices.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Cooking

In a saucepan, combine the sugar, cornstarch, and water. Cook over medium heat until thickened.

Prep Time: 5 mins

Cook Time: 10 mins

Step 3

Resting

Remove the saucepan from heat and let the mixture cool.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Plating

Place the sliced strawberries in the pie crust.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Pouring

Pour the cooled sugar mixture over the strawberries.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Refrigerating

Refrigerate the pie for at least 2 hours to set.

Prep Time: 0 mins

Cook Time: 120 mins

Step 7

Serving

Serve the pie chilled, topped with whipped cream.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 8 g

Protein: 1 g

Carbohydrates: 18 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	18 g	32.73%	36%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	2 g	5.26%	8%
Sugars	12 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	4 g	18.18%	23.53%
Fat	8 g	28.57%	32%
Cholesterol	10 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	20 mg	0.87%	0.87%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	4 mg	0.12%	0.15%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Summer

Events

Easter

Thanksgiving

Wedding

Valentine's Day

Anniversary

Back to School

Picnic

Cuisines

Italian

Mexican

French

Japanese

Spanish

Middle Eastern

Meal Type

Brunch

Dinner

Snack

Lunch

Supper

Nutritional Content

Low Carb

Course

Desserts

Salads

Difficulty Level

Medium

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