

Strawberry Pie

From Magnolia Table, Vol. 2 | Makes one 9-inch pie

PREP: 20 minutes

BAKE: none

COOL: 6 hours

INGREDIENTS

3/4 cup plus 2 tablespoons (7 ounces) sweetened condensed milk
 2 tablespoons fresh lemon juice
 2 cups (about 9 ounces) strawberries, hulled and cut into 1/4-inch dice
 (about 1 1/2 cups), plus whole strawberries, for garnish (optional)
 1 cup heavy cream
 1 teaspoon pure vanilla extract
 1/4 cup powdered sugar
 Graham cracker crust

Strawberry Pie

Continued

INSTRUCTIONS

1. In a large bowl, whisk together the condensed milk and lemon juice, then stir in the diced strawberries.
2. In a stand mixer fitted with the whisk attachment, mix the heavy cream, vanilla extract, and powdered sugar on a low speed for 30 seconds. Increase the speed to medium-high and beat until stiff peaks form, about 2 minutes.
3. Add the whipped cream to the bowl with the condensed milk mixture, and gently fold it in. The consistency will resemble a thick pudding. Pour the pie filling into the crust.
4. Freeze for at least 6 hours or up to overnight. Garnish with strawberries, if desired.
5. Remove from the freezer and serve immediately.
6. Store, covered, in the freezer for up to 5 days.

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